

NEW YORK
254-256
Pearl Street

COPYRIGHT, 1899. ENTERED AT SECOND CLASS RATES

CHICAGO
Rialto Bldg.
123-125 West Dearborn St.

THE NATIONAL PROVISIONER

PUBLISHED WEEKLY

The Organ of the Meat and Provision Industries of the U. S.

Vol. XX.

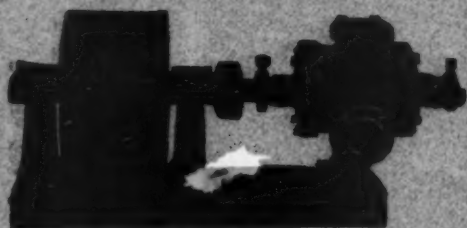
NEW YORK AND CHICAGO, FEBRUARY 25, 1899.

No. 8

THE BRISTOL COMPANY, WATERBURY, CONN.

Recording Thermometers, Pressure Gauges and
Electrical Instruments. Thermometers for Cold Storage
Rooms. Send for Circulars.

THE BEST IN THE WORLD.



TABER ROTARY PUMPS

Especially adapted for
PUMPING OILS, FATS, BLOOD, GLUE, ETC.
Will handle either Hot, Cold, Thick or Thin Fluids.
Put in on positive Guarantee.
SIMPLE. POWERFUL. ENDURING.

TABER PUMP CO., Buffalo, N. Y.

CHICAGO OFFICE: 144 Kinzie Street.

BOSTON OFFICE: 16 Lincoln Street.



Established
1857.

ROHE & BROTHER,

Pork and Beef Packers and Lard Refiners.

CURERS OF THE CELEBRATED

"REGAL" Ham, Breakfast Bacon and Shoulder.

Manufacturers of the famous brand "PURITY" Lard.

Goods for Export and Home Trade in any desired package.

Main Office, 264, 266, 268 West 33d Street.

EXPORT OFFICE: 344 Prudens Exchange.

Packing Houses: 284, 286, 288 West 33d Street.

134 to 140 West 37th Street.
147 to 149 West 36th Street.

NEW YORK.

NELSON MORRIS & CO.,

UNION STOCKYARDS, CHICAGO, ILL.

165 Westchester Avenue, (Westchester.)
12th Avenue & 130th Street, (Harlem.)
No. 1 Manhattan Market, W. 35th Street.

NEW YORK
BRANCHES:

23 Tenth Avenue, (Gansevoort.)
94 N. 6th St., Brooklyn, N. Y., (Williamsburg.)
Levy & Dahman, Ft. Greene Place, Brooklyn, N. Y.

CHICAGO PACKING AND PROVISION COMPANY,

PACKINGHOUSES AT

National Stockyards, Illinois.
Union Stockyard, Chicago, Ill.
Nebraska City Union Stockyards,
Nebraska City, Neb.

PORK PACKERS

and Dealers in All Kinds of...

Correspondence Solicited.

FRESH and CURED HOG PRODUCT.

Address all correspondence to the General Offices, 67 BOARD OF TRADE, CHICAGO, ILL.

F. BECHSTEIN & SONS,

152, 153, 154, 155 West St.,

(Near Barclay) NEW YORK.

Established 1879.
Telephone, 1434 Corliandt.

Fine Provisions.

Curers of the Famous
"B" Brand Hams and Bacon.

HIGHEST PRICES
PAID FOR

Hides, Horsehides, Tallow, Etc.

CALFSKINS

SHEEP AND LAMB SKINS, PELTS.

A SPECIALTY.

JOSEPH HABERMAN,

CONSIGNMENTS SOLICITED.

623 to 627 West 40th Street, NEW YORK CITY.

F. R. FARRINGTON & CO.,
Whole and Ground Spices for Packers and Sausage Manufacturers

Fischer Mills Pure Spices

ARE THE BEST AND CHEAPEST.
383, 395 & 397 GREENWICH ST.,
NEW YORK.

REMINGTON MACHINE COMPANY, WILMINGTON, DELAWARE.

BAKER & HAMILTON, San Francisco, Cal.
Sole Pacific Coast Agents.
NEW YORK OFFICE, 136 Liberty Street.

BUILDERS OF Refrigerating and Ice Making Machinery.

ICE PLANTS by both the OAN and PLATE Systems.
We carry a large stock of Ammonia Valves and Fittings, also wide pattern return bends for brine circulation. Send for prices.



We have the MOST SUCCESSFUL SYSTEM of Mechanical Refrigeration for Abattoirs, Cold Storage Houses, Pork Packers, Markets, Butchers, Breweries, Hotels, and for ALL PURPOSES to which refrigeration can be applied.

The.... Laboratory Department of The National Provisioner

OFFICIAL CHEMISTS
TO THE
NEW YORK PRODUCE
EXCHANGE.

Also Analytical and Consulting Chemists to the packinghouse and allied industries, is prepared to undertake the analysis of all products and supplies of the Packinghouse, Tannery, Soap Factory, Fertilizer Works and the Cottonseed industry.

Accurate analyses made and samples duplicated of all commercial products.

Our certificates, as OFFICIAL CHEMISTS TO THE NEW YORK PRODUCE EXCHANGE, are universally accepted as standard.

Our terms are reasonable. Only absolutely reliable work done and trustworthy advice given. For regular monthly or yearly work, special reduced rates will be given.

Practical advice furnished on all questions in the packinghouse, cottonseed oil, tanning and other commercial industries. Our chemists are specialists in the above lines, obtaining their experience in actual manufacturing. Expert advice given on lard, oils, greases, tallows, etc. The making, bleaching or refining.

Prompt and accurate analyses of Glues, Oils, Preservatives, Colors, Paints, Soaps, Varnishes, Minerals, Ores, Iron, Steel and Substances of every Description.

284-286 PEARL STREET, NEW YORK.

SEE PAGE 5 FOR CLASSIFIED INDEX.

THE G. H. HAMMOND COMPANY,

HAMMOND, IND. AND SOUTH OMAHA, NEB.

SHIPPERS OF

DRESSED BEEF, SHEEP AND HOGS

MAKERS OF "CALUMET" BUTTERINE ESPECIALLY ADAPTED FOR SUMMER USE.

COIN SPECIAL BRANDS OF
BEEF EXTRACT, CANNED MEATS,
HAMS AND BACON, LARD, Etc., Etc.
HAVE NEVER BEEN EXCELLED.

New York Branch, 309 Greenwich Street,
Boston Branch, 54 Chatham Street,
Chicago Branch, 244 Lake Street.

TRY OUR LARD SUBSTITUTE, "COOKENE."

THEODORE SMITH & SONS' COMPANY, DRYERS

Manufacturers of Patent
Improved Fertilizer

of all sizes, from 3 to 5 feet Diameter,
for FERTILIZERS, CHEMICAL
WORKS, and all other purposes.

Manufacturers and Designers of Special Machinery for Oleo Oil and Butterine Factories and Lard Refineries.
P. O. Box 98.

Odorless in Operation. Give universal satisfaction

Foot of Essex Street,
JERSEY CITY, N. J.

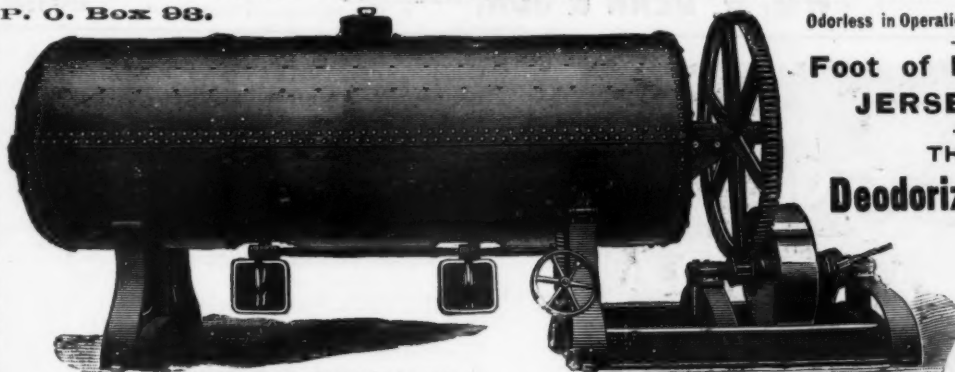
THE SMITH

Deodorizing Condenser

Tallow Rendering Tanks,
Lard Coolers, etc.

Used in the leading Packing
Houses and Abattoirs and by
the principal Butchers through-
out the country.

SEND FOR CATALOGUE
AND PRICE LISTS.



SMITH'S FERTILIZER DRYERS.

Anglo-American Provision Company,

Proprietors of the
Celebrated

DELMONICO,
CHERRY and
MONOPOLE BRANDS
of Smoked Meats.

**PORK PACKERS,
LARD REFINERS AND
SAUSAGE MAKERS.**

Peach Leaf Lard and
Royal Lily Compound.

CERVELAT and all
FANCY SAUSAGES A
SPECIALTY,
For Export and
Domestic Trade.

Correspondence Solicited and Prices Quoted on Application.

PACKINGHOUSES, UNION STOCKYARDS,
Address all correspondence to 60 Board of Trade,

CHICAGO.

SEE PAGE 7 FOR ALPHABETICAL INDEX.

ASSYRIAN ASPHALT CO., 311 Tacoma Building, CHICAGO.

ROCK ASPHALT. For Floors of Ware Houses, Cars, etc. Impervious to liquids, etc.

MINERAL RUBBER PAINTS. For Refrigerator Plants, Machinery, Metal Roofs and Iron Work. Anti-Rust, acid and brine-proof.

MINERAL RUBBER ASPHALT ROOFING. No Coal Tar products used. Does not disintegrate. Unaffected by weather, acids, etc.

CREST BRAND



WATER-PROOF INSULATING COMPOUND.

For Caulking Floors, for interior angles of Packing Cases, Tops of Railway Carriages, for coating the interior of Galvanic Batteries, and for other telegraphic purposes; for joints in Iron and Wood Gutters, also Ice House, Slaughterhouse and Stable Floors; for making refrigerators air-tight, and other purposes too numerous to mention.

THIS COMPOUND IS PROOF AGAINST RUST, BRINE AND ACID.

This is the cheapest and best Insulating and Water-proofing Compound on the market. It can be supplied in solid or paint form. Write for samples and Prices.

BINNEY BROTHERS, -- 284 Pearl Street, New York City.

IF YOU have anything For Sale tell all about it on page 42. Results are sure. A little Ad will do the trick.

STRICTLY PURE SPICES

Ground Especially for the
...PROVISION TRADE.

"Ardenter Brand."

WM. G. DEAN & SON,

Importers and Manufacturers, Washington and North Moore Streets, NEW YORK.
Write for prices, which are the lowest.



Good morning, sir, and what is this,
Inquired once a knowing Miss,
Is this the famous Dayton scale
Which saves where all the others fail?

If you will let me demonstrate
This System called the "Money Weight,"
I'll show you since you ask advice
The secrets of this strange device.

In olden times, just let me state,
They measured everything by weight;
They added on, would then divide,
To find the sum—they multiplied.

They never knew when they were through,
Who was the gainer, they or you;
But by this System which you see,
We set the price poise, say, at three.

This indicates the price per pound;
The selling price is quickly found
By moving out the value poise—
What little labor it employs!

You have, you see by actual test,
Figured mechanically, which is best,
The actual money value weight,
By a System strictly up-to-date.

No loss by calculations wrong,
No guess work as you go along;
Every grain is worth so much,
For the scale responds to the slightest touch.

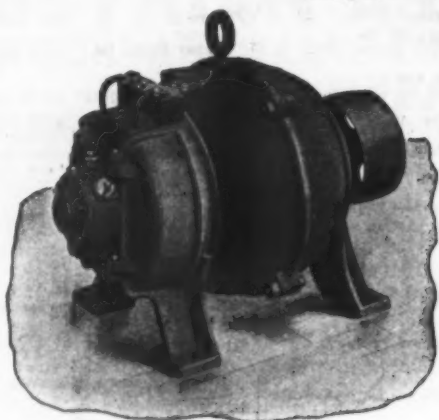
For detailed information, send for catalogue. We manufacture 25 different patterns of Money-Weight Scales. All scales sold on easy payments.

THE COMPUTING SCALE CO.,
DAYTON, OHIO.

CLASSIFIED INDEX TO ADVERTISEMENTS AND BUYERS' GUIDE.

- Aluminum Paint.**
American Pegamold Co.
- Ammonia**
National Ammonia Co.
- Ammonia Fittings**
Tight Joint Co.
- Architects.**
Lees, Son & Co.
Perrin, Wm. R. & Co.
- Asbestos Roofing.**
H. W. Johns Mfg. Co.
- Asphalt.**
Assyrian Asphalt Co.
Atlantic Alcatraz Asphalt Co.
- Barrels.**
Hercules Woodenware Co.
- Belt Dressing.**
Cling-Surface Mfg. Co.
- Bellers.**
Lefel & Co.
- Bone Crushers.**
Blanchard Machine Co.
Stedman Foundry and Machine Works.
- Books.**
The Blue Book (Pork and Beef Packers' Handbook and Directory).
The Red Book (Linsseed Oil and Varnish Manufacture).
The Yellow Book (Manufacture of Cottonseed Oil).
The Brown Book (Manufacture of Glue and Gelatine).
Redwood's Ammonia Refrigeration.
Sausage Recipes.
Secrets of Canning.
Thomas' Am. Grocery Trades Ref. Book.
Ice Making and Refrigeration.
The Manufacture of Sausages, by James C. Duff, S. B., Chief Chemist of The National Provisioner.
- Borax.**
Pacific Coast Borax Co.
Welch, Holme & Clark Co.
- Boric Acid.**
Pacific Coast Borax Co.
- Business Opportunities.**
(Also Want and For Sale.)
- Butchers' Supplies.**
(See Casings, also Machinery.)
- Butchers, Wholesale.**
(See also Pork and Beef Packers.)
Armour & Co.
Armour Packing Co.
Cudahy Packing Co.
Darling Brothers' Company.
Eastmans Co.
Hammond Co., G. H.
Hevert & Weisbart.
Kings & Co., Ltd.
Martin, D. B.
Schwartzschild & Sulzberger Co.
Stern, Joseph & Son.
Swift and Company.
United Dressed Beef Co.
Vanderbeck's Son & Co., A.
Richard Webber.
- Calf-Skins, (Green).**
Haberman, Jos.
Page, Carroll S.
P. Donahue & Son.
- Casings.**
Beckstein & Co.
Haberhorn Bros. (Russian Sheep Casings).
Illinois Casings Co.
Levi, Berth & Co.
Nelson Morris & Co.
Preservalline Mfg. Co.
Scheldeberg, H.
Swift and Company.
- Caulie Soda.**
Welch, Holme & Clark Co.
- Chemists.**
The National Provisioner Analytical and Testing Laboratory.
B. Heller & Co.
Preservalline Mfg. Co.
- Cold Storage and Refrigerator Rooms.**
Arctic Freezing Co.
- Commission Merchants, Bankers and Brokers.**
(See also European Commission Merchants.)
Frankfeld & Co., B.
Gibson, W. J. & Co.
Hately Bros.
Jamison, John.
M. E. Johnston.
- David G. Link.**
Jacob Leeder.
Jennings Provision Co.
Loeb, Herman & Co.
Maury, F. W., & Co.
Richard McCartney.
Oliver, Stephen B.
H. C. Zaun.
- Cotton Oil.**
American Cotton Oil Co.
Kentucky Refining Co.
- Cotton Oil Mill Machinery.**
The Buckeye Iron and Brass Works.
Munson Bros.
- Creamery Butter.**
Illinois Creamery Co.
- Dryers.**
(See also Fertilizer Machinery.)
Anderson, V. D., Co.
Bartlett & Co., C. O.
Smith & Sons' Company, Theodore.
- Dynamies and Motors.**
Crocker-Wheeler Electric Co.
The Sprague Electric Co.
Westinghouse Electric & Mfg. Co.
- Engines.**
Lefel, James & Co.
Westinghouse, Church, Kerr & Co.
- Engines and Boilers.**
Frick Co.
- European Commission Merchants.**
Bergmann, Emil (Germany).
Carlsson & Agvist (Sweden).
De Lorne & Fris, A. (Belgium).
Enterprise, Office of The National Provisioner (England).
Fahrenhorst, Paul (Germany).
Hoefgen, E. (Germany).
Kiderlen, E. (Germany).
Lammens, L. (France).
Müller, C. & J. (Germany).
Osten, Victor, v. d. (Germany).
Tickle, W. W. (England).
- Fat and Skin Dealers.**
Brand, Herman.
Donahue, P., & Son.
Levy, Jacob.
Lederer Bros.
Pfleging, Conrad.
- Fertilizer Machinery.**
The V. D. Anderson Co.
Smith & Sons' Company, Theodore.
Stedman, Fdry. & Mach. Works.
Blanchard Machine Works.
- Filter Presses.**
Perrin, Wm. R.
Stillwell-Bierce & Smith-Valle Co.
- Fire Extinguishers.**
Bennett, H. R.
- Graphite Paint.**
Jos. Dixon Crucible Co.
- Heaters.**
Stewart Heater Co.
- Hides.**
Haberman, Joseph.
Brand, Herman.
Donahue, P., & Son.
Levy, Jacob.
Lederer Bros.
- Hydraulic Presses.**
Thomas-Albright Co.
- Ice.**
Scott, E. & W.
- Ice Boxes, Butchers' Fixtures and Supplies.**
Baron, S.
Glich & Son.
Jackson & Co.
- Ice and Refrigerating Machines.**
Challoner's Sons Co., Geo.
Creamery Pkg. Mfg. Co.
The Frick Co.
Remington Machine Co.
Vilter Manufacturing Co.
Vogt Machine Co., Henry.
Westinghouse, Church, Kerr & Co.
Wolf, Fred. W., Co.
- Ice Scales.**
Pelouze Scale & Mfg. Co.
- Inspectors and Weighers of Provisions.**
Goulard, Thos. & Co.
- Insulating Materials.**
American Pegamold Co.
Atlantic Alcatraz Asphalt Co.
Binner Bros.
Bird, F. W., & Son.
Standard Paint Co. (Paper).
U. S. Mineral Wool Co.
Western Mineral Wool Co.
- Lard (European Buyers of).**
Borgmann, Emil.
- Lard Cooler, Mixer and Dryer.**
Depp, H., Wm. & Son.
- Lard (Neutral).**
Friedman Mfg. Co.
John H. Hartog & Co.
- Lard Presses.**
Boomer & Boschert Press Co.
- Lard Refiners.**
The W. J. Wilcox Lard and Refining Co.
- Lard Refiners' Machinery.**
Smith & Bro., Theo.
- Lard Tubs and Pails.**
Frank Diesel Can Co.
Horne & Dams Co., The.
- Linsseed Oil Machinery.**
The Buckeye Iron & Brass Works.
- Meat Choppers.**
Enterprise Mfg. Co.
Smith's Sons, John E.
- Meat Cutters.**
Billingham, P., & Co.
- Mechanical Engineers.**
Chas. W. Boyer.
- Packing House Machinery and Supplies.**
Enterprise Mfg. Co.
Wm. B. Perrin & Co.
Smith's Sons, John E.
Welch, Holme & Clark Co.
- Paint.**
Standard Paint Co.
- Parchment Paper.**
Paterson Parchment Paper Co.
West Carrollton Parchment Co.
- Paper and Twines.**
Charles Ribbans.
- Paste.**
Arabol Mfg. Co.
- Patent Lawyers.**
H. B. Willson & Co.
- Pipe Covering.**
H. W. Johns Mfg. Co.
- Pork and Beef Packers.**
Armour & Co.
Armour Packing Co.
Anglo-American Provision Co.
Boston Packing & Provision Co.
Chicago Packing & Provision Co.
Cudahy Packing Co.
The Jacob Dold Packing Co.
German-American Provision Co.
Halstead & Co.
Hammond, G. H., Co.
International Packing Co.
Jersey City Packing Co.
Kings & Co., Ltd.
Libby, McNeill & Libby.
Lipton, The T. J. Co.
Martin, D. B.
Morris, Nelson & Co.
North Packing & Provision Co.
Rohe & Brother.
Squire, John P., & Co.
Squire, John P., & Sons.
St. Louis Dressed Beef & Provision Co.
Swift and Company.
- Preservatives.**
B. Heller & Co.
Preservalline Mfg. Co.
- Presses.**
The Boomer & Boschert Co.
Thomas-Albright Co.
- Proposals for Subsistence Supplies.**
- Provisions.**
F. Beckstein & Sons.
Rehmet, Frederick.
Stahl, Otto.
Zimmerman, M.
- Pumps.**
Foster Pump Works.
Taber Pump Co.
- Railroads.**
"Big Four Route" (C. C. C. & St. L. Ry.)
Chicago & N. W. Ry.
Chicago & Alton R. R. Co.
Chicago, Mil. & St. Paul R. R. Co.
N. Y. C. & H. R. R. Co.
- Rat Exterminators.**
Hertzog-Rabe & Co.
- Roofing.**
Assyrian Asphalt Co.
- Safe Deposit and Storage.**
N. Y. Produce Exchange Safe Deposit Co.
- Salt Soda.**
Morton, Joy & Co.
Welch, Holme & Clark Co.
- Salt.**
Joy, Morton & Co.
- Sausage (European Buyers of).**
Emil Borgmann.
- Sausage Manufacturers.**
Bacharach, Joseph.
M. Zimmerman.
- Sausage Makers' Supplies.**
B. Heller & Co.
Preservalline Mfg. Co.
- Scales.**
Computing Scale Co., The.
Pelouze Scale & Mfg. Co.
- Silicate of Soda.**
Welch & Welch.
Welch, Holme & Clark Co.
- Soap.**
Armour Soap Works.
- Soap Makers' Machinery.**
H. Wm. Dopp & Son.
Hersey Mfg. Co.
Houchin & Huber.
Mooney & Beuter.
Taber Pump Co.
- Soap Makers' Supplies.**
Jobbins & Van Rymbeke.
Welch & Welch.
Welch, Holme & Clark Co.
- Soda Ash.**
Morton, Joy & Co.
Welch, Holme & Clark
- Spices.**
Dean, W. G. & Son.
Farrington & Co., F. R.
Fischer Mills.
Havens, John R.
- Steamship Lines.**
Miller, Bull & Knowlton, Agents.
- Steam Pipe Fittings & Flange Unions.**
Tight Joint Co.
- Tallow.**
Haberman, J
- Taxidermy.**
F. L. Ackley.
- Telephones.**
New York Telephone Co.
- Thermometers.**
Bristol Co.
Hohmann & Maurer.
- Truck Builders.**
Lansing Wheelbarrow Co.
- Tracks and Wheelbarrows.**
Lansing Wheelbarrow Co.
- Valves.**
Jenkins Bros.
- Ventilators.**
Merchant & Co., Inc.
- Washing Powder.**
Armour Soap Works.
- Waxed Paper.**
Sparks Manufacturing Co., The.
- Want and For Sale Ads.**
- Whiskies.**
Krauter Norman Co., The.

FOR ALPHABETICAL INDEX AND FOLIOS, SEE PAGE 7.



A Lundell Motor takes up very little space, usually none outside of the space already occupied by the machine you want to operate. One advantage of using electric motors is that you can start or stop any machine absolutely independent of every other machine, running fast or slow as desired. *No power is being consumed except right where you are doing work.* No technical knowledge of electrical machinery is necessary to operate Lundell Motors. They are simple, compact and substantially constructed. They require no repairs and need no attention except to keep the oil wells filled.

If you are running a large establishment every machine offers an opportunity for the advantageous use of an electric motor. If you are only operating a few machines, or perhaps a single chopper or mixer, you can do it *better, cheaper and safer* with Lundell Motors than with any other power. We will be glad to have you write and allow us to explain how we can help you in your work.

We make these motors for belted, direct, or geared connection to any machine; sizes from one-quarter h. p. up. *Economy and Durability Guaranteed.*

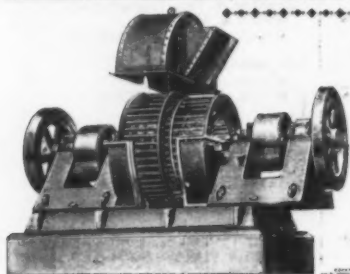
All correspondence promptly and fully answered.

Address Department P.,

Sprague Electric Company,

Chicago,
Marquette Building.

20 Broad Street, New York.



**Stedman Foundry &
Machine Works,**

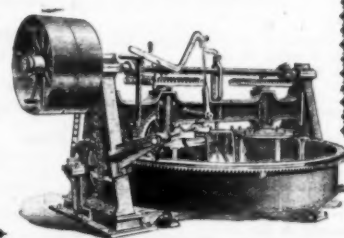
AURORA, IND.

OUR MACHINERY IS UP-TO-DATE, DURABLE AND SUBSTANTIAL IN CONSTRUCTION.....

Several years of practical experience have enabled us to find out the wants of the Trade, and we are now prepared to offer the Trade a complete line of machinery for the manufacture of Fertilizers—complete plants a specialty.

WE MAKE

Disintegrators, Screens, Mixers,
Elevators, Double Mixers,
Crushing Rolls, Rock and Bone
Crushers, Hammer Pulverizers,
Rock Pulverizers.



The Blanchard Disintegrator

IS THE ONLY UP TO DATE MACHINE.

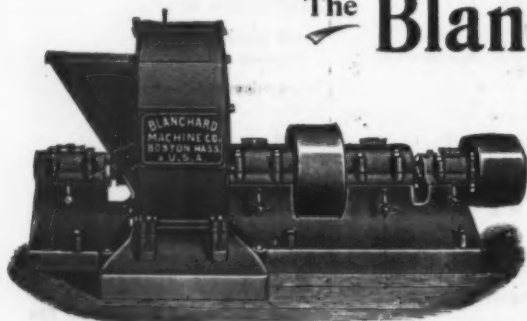
It is the result of scientific design, backed up by careful tests and long experience. It is not everybody that can build a Disintegrator that will give satisfaction under severe conditions and hard service. To accomplish this result

THE CONSTRUCTION MUST BE OF THE VERY HIGHEST GRADE.

The Blanchard Disintegrator will grind Bone, Glue, Tankage, Soap Powder, Caustic, Salt, Chemicals, Sticky and Resinous material, and in fact any brittle or soft material.

Write for catalogue giving full information regarding your material.

BLANCHARD MACHINE CO., 308 Congress St., BOSTON, MASS.



ICE and REFRIGERATING MACHINES For Creameries and Produce Dealers.

**SIMPLE.
STRONG.
COMPACT.
DURABLE.**



**Largest Efficiency Possible,
Because Absolutely
No Clearance.**

**The Only Small Machines
Of Duplex Type**

Equivalent to two independent machines.
One always in reserve as protection against
loss from stoppages and break-downs.

**Small Plants from 2 to 10 Tons Refrigerating
Capacity our Specialty.**

Estimates cheerfully and promptly given.
Send for full illustrated and descriptive
Catalogue.

CREAMERY PACKAGE MANUFACTURING CO., 1, 3 and 5 W. Washington
Street, CHICAGO, ILL.

ALPHABETICAL INDEX TO ADVERTISERS.

A —Ackley, F. L. 48	Friedman Mfg. Co. 21	N —National Ammonia Co. 10
American Cotton Oil Co. 32	G —German-American Provision Co. 51	National Provisioner Analytical and Test- ing Laboratory 2, 9
American Pegamold Co. 10	Gibson, W. J., & Co. 20	N. Y. C. & H. R. R. Co. 8
Anderson Co., V. D. 40	Gilch & Son. 50	N. Y. Produce Exchange Safe Deposit Co. 31
Anglo-American Provision Co. 3	Gouldard, Thomas & Co. 50	New York Telephone Co. 40
Arabol Mfg. Co. 31	H —Haberman, Joseph 1	North Packing and Provision Co. 25
Arctic Freezing Co. 24	Haberkorn Bros. 49	O —Oliver, Stephen B. 46
Armour & Company —	Halstead & Co. 40	Osten, Victor, v. d. 49
Armour Soap Works. 10	Hammond Co., Geo. H. 3	P —Pacific Coast Borax Co. 52
Armour Packing Co. 45	Hartog, John H. & Co. 18	Page, Carroll S. 30
Assyrian Asphalt Co. 4	Hately Bros. 14	Paterson Parchment Paper Co. 19
Atlantic Alcatraz Asphalt Co. 24	Havens, John R. 37	Pelouze Scale & Mfg. Co. 38
B —Bacharach, Jos. 46	Heller & Co., B. 39	Perrin & Co., Wm. R. 43
Baron S. 46	Hercules Woodenware Co. 42	Pfleging, Conrad 46
Bartlett & Co., C. O. 52	Herzog-Rabe & Co. 31	Preservalline Mfg. Co. 9
Beckstein, F. & Sons. 1	Hevert & Weisbart. 46	R —Remington Machine Works 2
Bennett, H. R. 21	Hersey Mfg. Co. —	Ribbons, Charles. 31
Big Four R. R. Co. —	Höfgen, E. M. 8	Rohe & Brother 1
Binney Bros. 4	Hohmann & Maurer. 21	S —Schwartzschild & Sulzberger Co. 50
Bird, F. W. & Son 19	Horne & Danz Co., The. 15	Smith & Sons' Company, Theodore. 3
Billingham & Co., P. 45	Houchin & Huber. 28	Smith's Sons, John E. 9
Blanchard Machine Co. 6	I —Illinois Casing Co. 46	Sparks Mfg. Co., The. 18
Bohnet, Fred 51	Illinois Creamery Co. 37	Sprague Electric Co., The. 6
Boomer & Boschert Press Co. 31	International Packing Co. 51	Squire & Sons, John P. 49
Borgman, Emil 8	J —Jackson & Co. 46	Squire & Co., John P. 49
Boston Packing & Provision Company. 48	Jamison, John 46	Stahl, Otto. 50
Boyer, C. W. 22	Jenkins Bros. 50	Standard Paint Co. 23
Brand, Herman 46	Jersey City Packing Co. 48	Stern & Son, Joseph. 50
Bristol Co. 1	Jobbins & Van Rumbke 47	Stewart Heater Co. 47
Buckeye Iron & Brass Works. 45	Johns Mfg. Co., The H. W. 50	Stedman Fdy. & Machine Works. 6
C —Carlsson & Aqvist 46	Johnston, E. E. 8	Stillwell-Bierce & Smith-Valle Co. 43
Challoner & Son's Co., The Geo. 22	K —Kentucky Refining Co. 32	St. Louis Dressed Beef & Provision Co. 35
Chicago Packing & Provision Co. 1	Kiderlen, E. 8	Swift and Company. 8, 49
Chicago & Alton R. R. Co. —	Kingan & Co. 46	T —Taber Pump Co. 1
Chicago, Milwaukee & St. Paul R. R. Co. —	Krauter Norman Co., The. 43	Thomas-Albright Co. 9
Chicago & N. W. R'y. —	L —Lammens, L. 31	Tickle, W. Wilson. 45
Cling-Surface Mfg. Co. 17	Lansing Wheelbarrow Co. 46	Tight Joint Co. —
Computing Scale Mfg. Co. 4	Lees, Son & Co., George 50	U —United Dressed Beef Co. 48
Creamery Package Mfg. Co. 7	Leeser, J. 47	U. S. Mineral Wool Co. 22
Crocker-Wheeler Electric Co. —	Leffel, James & Co. 8	V —Vanderbeck's Son & Co., A. 8
Cudaby Packing Co. 51	Levi, Berth & Co. 46	Vilter Mfg. Co. 10
D —Darling Brothers' Co. 33	Levy, Jacob 46	Vogt Machine Co. —
Dean, W. G. & Son. 4	Libby, McNeill & Libby 51	W —Webber, Richard 50
De Lorne & Friz, A. —	Link, D. C. 8	Welch & Welch. 28
Diesel Can Co., Frank 51	Lipton Co., The T. J. 49	Welch, Holme & Clark Co. 28
Dixon Crucible Co., Jos. 31	Loeb, Herman & Co. 47	West Carrollton Parchment Co. 18
Dold Packing Co., The Jacob. 48	M —Martin, D. B. 34	Western Mineral Wool Co. 22
Donahue & Sons, P. 30	Maury & Co., F. W. 48	Westinghouse, Church, Kerr & Co. —
Dopp & Son, H. Wm. 52	McCartney, R. 30	Westinghouse Electric & Mfg. Co. —
E —Eastmans Co. 50	Merchant & Co., Inc. —	Wilcox Lard & Refining Co., The W. J. 14
Enterprise Mfg. Co. 25	Miller, Bull & Knowlton, Agents. 18	Willson & Co., H. B. 50
Enterprise, Office of The National Pro- visioner 8	Mooney & Beuter. 20	Wolf Co., The F. W. 47
F —Fahrenhorst, Paul. 8	Morris, Nelson & Co. 1	Z —Zaun, H. C. 8
Farrington, F. R., & Co. 1	Morton & Co., Joy. 20	Zimmermann, M. 41
Fischer Mills 1	Müller, C. & G. 40	
Foster Pump Works. 24	Munson Bros. —	
Frankfeld & Co., B. 46		
Fricx Co. 22		

Swift's Premium Hams and Breakfast Bacon

Selected from the
choicest of our
immense daily
production.
Cured and smoked
to give them a mild,
sweet flavor.

Swift and Company

Chicago
Omaha
St. Joseph

Kansas City
St. Louis
St. Paul

DAVID C. LINK,
General Commission
AND
Export Broker.

411 PRODUCE EXCHANGE
NEW YORK.

OLEO STEARINE A SPECIALTY.

E. E. JOHNSTON,
COMMISSION BUYER OF

**HOGS, SHEEP
AND CATTLE.**

N. Y. CENTRAL LIVE STOCK YARDS
EAST BUFFALO, N. Y.

OFFICE, ROOM 18, EXCHANGE BUILDING.

E. M. HOEFGEN
BERLIN, N. GERMANY.
Nordhafen 3.

RECEIVERS, IMPORTERS AND
COMMISSION MERCHANTS....

Beef and Pork Products
OF ALL KINDS.

Would represent good houses.

HIGHEST REFERENCES.
Correspondence Solicited.

Will you Export to Germany? Correspond with

EMIL BORGMANN,
BERLIN, N. O. Werneuchenerstrasse, No. 1.

Receivers, Importers and Commission Merchants.

Would represent good houses for sales of

**Choice Western
Steam Lard,**

Beef and Pork Products of all Kinds,
Sausages, Cotton Oil, Cotton, Etc.

Highest References. Best relations with Buyers.
CORRESPONDENCE SOLICITED.

O. Kiderlen,

HAMBURG, GERMANY.

Importer of

*Choice Western
Steam Lard.*

Neutral Lard, Pork and Beef Products, Oleo
Oil, Cotton Oil and Products.

CORRESPONDENCE SOLICITED.

PAUL FAHRENHORST
HAMBURG, GERMANY
IMPORTER, BUYER AND RECEIVER OF
LARD AND NEUTRAL LARD.

Oleo Stearine, Greases, Oleo Oil, Tallow and Cottonseed
Oil. Open for American Agencies and
Representations. Highest references.

WE MAKE AUTOMATIC

ENGINES

Of 10 to 50 H. P., with finest Governing System,
and will guarantee best possible regulation, with
highest economy in steam.

ALSO BUILD PLAIN SLIDE VALVE ENGINES AND

BOILERS

FROM 3 H. P. UP.

Pamphlet with full information, by stating
wants and addressing

JAMES LEFFEL & CO.
BOX 42. SPRINGFIELD, OHIO, U. S. A.

H. C. ZAUN,
Provision Broker,
Room 409 Produce Exchange,
NEW YORK.

I do a strictly Brokerage business, neither buy nor
sell for my own account. Reference, the Provision
Trade of New York generally.

TO PACKERS, BROKERS, Etc.

WANTED
For the English Market

FROM 10 TO 20 BARRELS OF
PIC TONGUES

A WEEK.

Also SKINLESS HAMS.

Would send cut of Tongue and quality
of Pickle required.

Splendid opening for new firm who
will put up good stuff. Exceptional
trade and bankers' references given.

Apply "ENTERPRISE,"
Office of THE NATIONAL PROVISIONER,
284 Pearl Street, New York.

ENGLISH,
RUSSIAN,
FRENCH,
AND GERMAN

officers from their stations in the
Pacific almost invariably travel by the
New York Central on their trips to
and from the Fatherland, on account
of the wonderful speed and comfort
of its trains.

For a copy of the "Luxury of Modern Railway
Travel," send one 2-cent stamp to George H.
Daniels, General Passenger Agent, Grand Cen-
tral Station, New York.

F. W. Vanderbeck, S. Cochran, G. W. Fleir, W. Callaghan.

A. VANDERBECK'S SON & CO.

Wholesale Dealers in **Mutton, Lamb and Veal,**
"PULLED WOOL."

Abattoir: 404-412 East 48th St., NEW YORK.

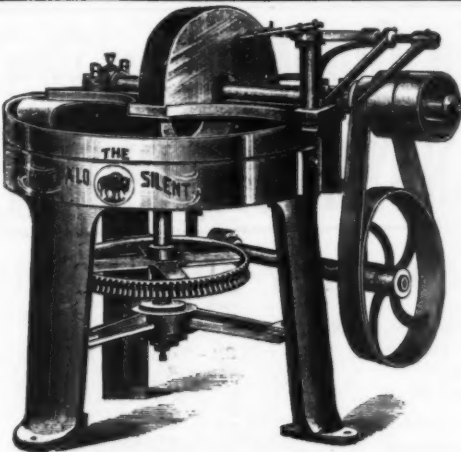
BRANCHES: 200 Washington Street, - NEW YORK CITY.
also 206 Wallabout Market, - BROOKLYN.
TELEPHONE CONNECTION, 342 38th St.

TANKAGE AND FERTILIZER PRESSES.

HYDRAULIC PRESSES

FOR OIL, LARD, SUGAR, TALLOW, COTTON,
TANKAGE, FERTILIZERS, WOOL AND
LEATHER IN FOUR SIZES.

Correspondence **THOMAS-ALBRIGHT CO.,**
Solicited. **GOSHEN, IND.**



Celebrated Buffalo Silent Cutter.

LATEST IMPROVED.

GREAT TIME AND LABOR SAVER.

Those who have never seen the BUFFALO work have no
idea what a wonderful Cutter it is. Cuts a batch of meat fine
in three minutes.

Be sure and try a Buffalo when buying.

JOHN E. SMITH'S SONS,

BUFFALO, N. Y., U. S. A.

Also Manufacturers of the BUFFALO CHOPPER with SELF-MIXER.

THERE IS ONLY ONE

Preservaline

"A"
PRESERVATIVE
For FRESH MEAT, TENDERLOIN,
POULTRY, PORK & LIVER SAUSAGE,
SAUSAGE MEAT, ETC.
IT KEEPS THEM FRESH,
SWEET AND JUICY.

"XXX"
PRESERVATIVE
For CHOPPED MEAT, CUTS, LOINS,
HAMBURGER STEAK, ETC.
A white powder that gives Meat
a handsome red color and
keeps it sweet and
wholesome.

"C"
PRESERVATIVE
For CURING, CORNING & PICKLING
HAMS, BACON, PORK, BEEF, TONGUES;
PRODUCES THE FINEST MILD
CURE AND SAVES
SHRINKAGE.

"B"
PRESERVATIVE
For BOLOGNA, FRANKFURTER,
VIENNA, AND ALL KINDS OF
SMOKED SAUSAGE.
PREVENTS SOURING AND
MOLDING.

"AB" EXTRA
PRESERVATIVE
For BOLOGNA, SUMMER SAUSAGE,
FRANKFURTERS, ETC.
Gives a handsome natural color
that neither fades nor
darkens.

MANUFACTURED ONLY BY THE INVENTORS.

THE PRESERVATIVE MFG. CO.
NEW YORK 12 CEDAR STREET **CHICAGO** 183 ILLINOIS STREET **SAN FRANCISCO, CAL.** 779 MISSION STREET

Always order the Genuine BOAR'S-HEAD BRAND of PRESERVATIVE, all packages have the
Red Seal as shown above. Your jobber carries it, if not, write us and we'll see that you get it.

You Can Sell ARMOUR'S WASHING POWDER

2 PACKAGES FOR 5 CENTS.

For particulars write your jobber, or The Armour Soap Works, Chicago.

ARMOUR'S WHITE FLOATING SOAP IS A SURE SELLER. Name is good, quality is good, and price is right.



The National Ammonia Company, ST. LOUIS, MO.

GENERAL OFFICES:

THE RECOGNIZED
STANDARD OF QUALITY
THROUGHOUT THE
WORLD.

LIQUID ANHYDROUS AMMONIA

ABSOLUTELY DRY AND PURE.

OUR GOODS CAN BE HAD OF THE FOLLOWING:

NEW YORK.—The De La Vergne Refrigerating Machine Co.—W. M. Schwenker.—Mallinckrodt Chemical Works.
PHILADELPHIA.—Theo. J. Goldschmidt.
WILMINGTON.—Delaware Chemical Co.
BOSTON.—Lyons & Alexander Co.
BALTIMORE.—Wm. Mitchell.
BUFFALO.—S. J. Krull.
CLEVELAND.—Cleveland Commercial Co.

PITTSBURG.—Union Storage Co., Transfer Agents.
LIVERPOOL, ENG.—Jas. Simpson & Co.
SYDNEY, AUSTRALIA.—The Ammonia Co. of Australia.
ST. LOUIS.—Mallinckrodt Chemical Works.—Larkin & Scheffer.
CHICAGO.—A. Magnus' Sons.—Fuller & Fuller Co.

MILWAUKEE.—Baumbach, Reichel & Co.
DETROIT.—Michigan Ammonia Works.
CINCINNATI.—Herman Goepper & Co.
KANSAS CITY.—S. J. Thomson.
NEW ORLEANS.—I. N. Brunswick & Co.
HOUSTON.—Jos. W. Davis Oil Co.
SAN FRANCISCO.—Pacific Ammonia & Chemical Co.—Geo. Herrmann.

THE VILTER MANUFACTURING CO. MILWAUKEE, WIS.

BUILDERS OF IMPROVED COMPRESSION

Refrigerating AND Ice Making Machinery

FOR PACKING HOUSES, ABATTOIRS, MARKETS, COLD STORAGE HOUSES, BREWERIES, HOTELS, AMMONIA FACTORIES AND ICE PLANTS.

IMPROVED CORLISS ENGINES.

THE FOLLOWING PARTIES HAVE OUR MACHINES IN USE:

Cudahy Bros. Co., Milwaukee, Wis. two 150-ton machines
Plankinton Packing Co., Milwaukee, Wis. one 100-ton machine
Plankinton Packing Co., Milwaukee, Wis. (second order) one 150-ton machine
F. C. Gross & Bros. Co., Milwaukee, Wis. one 35-ton machine
E. Gunz & Co., Milwaukee, Wis. one 25-ton machine
L. Frank & Son Packing Co., Milwaukee, Wis. one 25-ton machine
The Kretschmar Co., Milwaukee, Wis. one 5-ton machine
O. F. Mayer & Bro., Chicago, Ill. one 10-ton machine
O. F. Mayer & Bro., Chicago, Ill. (second order) one 20-ton machine
Swift & Co., Chicago, Ill. one double 400-ton machine
Nelson Morris & Co., Chicago, Ill. one double 200-ton machine
Fairbank Canning Co., Chicago, Ill. one double 200-ton machine
Thos. J. Lipton Co., Chicago, Ill. one 75-ton machine
Thos. J. Lipton Co., Chicago, Ill. (second order) one 75-ton machine

Schwarzschild & Sulsberger Co., Kansas City, Mo. two 100-ton machines
John Morrell & Co., Ottumwa, Ia. one 150-ton machine
Brittain & Co., Marshalltown, Ia. one 50-ton machine
Cudahy Packing Co., South Omaha, Neb. one 150-ton machine
Lincoln Packing Co., West Lincoln, Neb. one 75-ton machine
Chicago Packing & Prov. Co., Nebraska City, Neb. one 50-ton machine
Chicago Packing & Prov. Co., " (2d order) one 75-ton machine
Pacific Meat Co., Tacoma, Wash. one 35-ton machine
J. Fleischhauer & Bro., New York, N. Y. one 50-ton machine
Thomas Bradley, Philadelphia, Pa. one 35-ton machine
Jos. Obert, Leighton, Pa. one 50-ton machine
Butchers' Slaughtering & Melting Ass'n, Brighton, Mass. one 75-ton machine
Ingersoll Packing Co., Ingersoll, Ont., Canada. one 75-ton machine



"PEGAMOID"

(TRADE MARK)

WASHABLE WALL PAPER.

The Novelty of the Day. Can be Washed with Soap and Water. Dirt, Grease, Butter, Oil, Ink, Contagion and Germs of Disease can be Washed Off. Wall Decoration Revolutionized. Send for Samples and make Interesting Experiments.

THE AMERICAN PEGAMOID CO., - 346 Broadway, New York.

THE NATIONAL PROVISIONER

The Organ of the Meat and Provision Industries of the United States.

PUBLISHED WEEKLY.

BY THE NATIONAL PROVISIONER PUBLISHING CO.

DR. J. H. SENNER, Proprietor.

W. F. OSBORNE, Business Manager.

New York: 284-286 Pearl Street.

TELEPHONE, 865 JOHN.

CABLE ADDRESS, "SAMPAN, NEW YORK."

EDITORIAL DEPARTMENT.

DR. J. H. SENNER, - - - Editor
COL. JOHN F. HOBBS, - - - Associate Editor
E. B. ROMMEL, - - - Assistant Editor
JAS. C. DUFF, S. B., - - - Technical Editor and Chief Chemist

W. J. BLUE, Western Manager.

Chicago: Rialto Bldg., 135-133 Van Buren Street

Terms of Subscriptions Invariably in Advance, Postage Prepaid.

United States and Canada, excepting New Foundland..... \$3.00
All Foreign Countries in the Postal Union, per year..... 5.00
Single or Extra Copies, each..... 10c
In requesting your address changed, give OLD as well as NEW address.

THE NATIONAL PROVISIONER is not discontinued when the subscription expires, but is sent until the receipt of a definite order to stop the paper. A large number of our subscribers would rather not have their subscriptions interrupted and their files broken in case they fail to remit before expiration. We therefore take it for granted, unless notified to discontinue, and the amount of back subscription is paid to date, that the subscriber wishes to receive the paper without interruption.

We do not consider that papers returned to our office is notice to discontinue.

Advertising Rates on Application.

Correspondence on all subjects of practical interest to our readers is cordially invited, and the co-operation of all packers, mill owners, and superintendents, managers, employees and other thinkers is earnestly desired. Clear, concise articles are especially welcome. News items, local newspaper clippings or any information likely to interest the trade will be thankfully received.

Money due "The National Provisioner" should be paid to this office direct, or to any agent bearing the written authorization of The National Provisioner Publishing Co. to collect. No other payments can be recognized. Make checks, drafts, P. O. orders, etc., payable to the order of The National Provisioner Publishing Co., 284 Pearl Street, New York.

Valuable Advance Information Exclusively to Advertisers.

NEW YORK AND CHICAGO.
Vol. XX. Saturday, February 25, 1899. No. 8
COPYRIGHTED, 1899.

CONTENTS.

EDITORIAL—	
The Court of Inquiry.....	11
As to Food Preservatives.....	11
German Meat Inspection.....	12
Snowbound Meat and High Cattle.....	12
Our Opening of Canned Meats.....	12
Lent and Meat.....	12
THE PACKINGHOUSE—	
Eighteen Year Old Canned Meat Opened.....	14
What the Daily Papers Say.....	16
Miles and Meat.....	16
Germany on "Embalmed Meat".....	17
Where the Borax Goes.....	20
The Frozen Meat Industry in Australia.....	20
(Illustrated.).....	26
Dangerous Fire at the Chicago Stockyards.....	18
COTTONSEED OIL—	
Weekly Review and Markets.....	32
Cotton Oil in Texas.....	33
ICE AND REFRIGERATION—	
Notes.....	23
TALLOW, STEARINE, SOAP—	
Weekly Review.....	28
HIDES AND SKINS—	
Markets.....	30
MISCELLANEOUS—	
New York Produce Exchange Notes.....	21
New Corporations.....	29
Patents and Trade-Marks.....	29
RETAIL DEPARTMENT—	
Editorial, News and Hints, etc.....	38-41
MARKETS—	
Chicago and New York.....	35, 37, 42

THE COURT OF INQUIRY.

Although it is but a few days since the Army Court of Inquiry began to probe the value of General Miles' famous charges, enough has been brought out to reduce the newspaper sensation of "embalmed beef" to actually nothing. The bombastic Major General Commanding had to admit that he had simply accepted, without any investigation whatever, equally careless statements of a Pittsburg Chief Surgeon, who in turn had to admit that he had seen a few quarters of beef which he imagined belonged to the regular rations, and which he carelessly tasted and not less carelessly criticized in a report, the very date of which he admitted to have been doctored. It would, indeed, be absurdly ridiculous, if it were not sadly humiliating for the whole nation, that a commanding general based on such statements his public wholesale condemnation of refrigerated beef as "embalmed."

No wonder that General Miles, when for the first time sworn, had to repudiate nearly all he had formerly paraded in newspaper interviews and before the War Investigating Commission. His repentance, however, of former reckless insinuations, especially of that most infamous suggestion of "pretences of an experiment," comes much too late for his own reputation as a soldier and as a gentleman. Unfortunately it is also very late for the credit of the most important American industry, which at a critical time was recklessly assailed by a presumably responsible person of the highest military rank. The prompt and apparently vigorous action of the Court of Inquiry in at once tearing away the nets of falsehoods so maliciously woven around American products may prevent irreparable harm, but it will never undo the serious damage caused by a sensational general and his thoughtless followers.

The difficult problem of feeding an army in a tropical climate in the face of the enemy and without a possibility of transportation of supplies overland was certainly not satisfactorily solved at its very first appearance in history, during the gloriously short campaign at Santiago. That it was pre-eminently an army of Volunteers, and that not a small portion of staff officers consisted of totally inexperienced and often equally incompetent favorites, increased the difficulties of the problem immensely. We are, therefore, not astonished to hear witnesses state before the Court of Inquiry that the same refrigerated beef which was a treat in Tampa, was unsatisfactory in Cuba, because it was spoiled before the men received it, yea, that it was, in the camp, dumped right on the polluted ground over which the troops and Cubans had trod! Nothing, however, absolutely nothing, justified the epithet "embalmed," which a superficial surgeon invented and a sensational general used as welcome claptrap.

AS TO FOOD PRESERVATIVES.

Nostrums! That is the general name under which doctors class all patent medicines. But no sincere physician will assert that all "nostrums" are dangerous, or even valueless as remedies. If a medical practitioner refuses to prescribe a patent medicine because he does not know its ingredients his position is readily understood. But if he condemns it as injurious because he does not know its formula, he is illogical. Some patent nostrums are on the formulae of regular physicians, while the worst that can be said of others is that they are harmless, valueless, and worthless; a fraud upon the purse of the patient. Most of them are harmful. As to many so-called food preservatives, antiseptics and disinfectants, there are good, bad and indifferent ones.

Many people see a lurking evil or a positive danger under a name which they do not understand, or in a compound whose formula is not revealed to them. Brine, as a curer of meats, is generally considered harmless. It is used in corning meats, and in curing meats. Molasses is also a helpful agent. Both are generally accepted as not being injurious to health. Would they be greater terrors under the convenient trade name of "Cure-em" than under the longer name of "Brine and Molasses Solution?" To condemn two harmless ingredients as being dangerous because they were not recognized under the shorter term "Cure-em" would be unjust and senseless. Yet many good people do this. Either molasses or brine separately or combined can be used in many foods as a preservative. Sugar and molasses are favorite ingredients. In preserving corned meats they are used. In nearly all condensed milks sugar is used largely. It is a preservative. In Germany many food preservatives contain ammonia. There are other harmless drugs.

An indiscriminate agitation against food preservatives, and for legislation to prevent the use of any ingredient which will prolong the life of perishable goods like vegetables, fish, fruits, butter, milk, cream, cheese, etc., without injury to the human system is wrong.

In saying this we do not include dangerous acids nor poisonous chemicals as such. Without a preventive the chemical change which takes place in milk and other products would be more dangerous than the harmless chemicals which are put into them.

Instead of hitting blindly at a substance and its unknown quantities by preventing, by legislation, the use whatever of any substance, we think that a commission of chemists might decide what chemicals are injurious and in what quantities. Then let the legislature of each State or any properly empowered authority prohibit the use of any such chemical in or on human food. Every food preservative which comes upon the market could then be examined for the prohibited chemical and the prohibited quantities, and exclude it from use. Examine the preservative for its dangerous ingredients. If found, prohibit its sale. That seems to us to be the proper course. We take the same position as to patent medicines.

GERMAN MEAT INSPECTION.

Unless the "embalmed beef" sensation furnished new strength to its older worthy brother, the "trichinae" scare, American exporters may reasonably hope for an early satisfactory regulation of our foreign trade in meat and provisions. The new German meat inspection bill, now before the Diet, appears to remove most of the existing difficulties and to establish conditions, at least for some time, which will permit American products to travel on their merits. This, after all, is all the American producer desires. It must not be overlooked that Germany acts as the leader of the Continent and that her policy, as in the past, will also in the future be followed by all, or at least most of the Continental powers. Principally from that standpoint The National Provisioner devoted so much attention and care to this latest phase of our commercial relations with Germany.

Americans notice with satisfaction that the Agrarian party, which since 1883 has caused so much trouble to our exports of meat and provisions, is evidently dissatisfied with the new bill. On Feb. 18, their leading organ, the "Deutsche Tageszeitung," remarked, editorially:

"The Reichstag will find it difficult to put the wholly inadequate Meat Inspection bill into acceptable shape. All who regard the new departure of favoring foreign countries, especially the United States, as incompatible with the interests of the German people, must unite in a demand for its rejection."

Cable dispatches of this day report that the Agrarians as a body protest vehemently against the bill. The German Emperor, however, and his gifted leader of the Foreign Office, von Bulow, are determined to maintain most friendly diplomatic relations with the United States and therefore, as friendly commercial relations as possible. Strong and active as the supporters of the Agrarian doctrines are, the parliamentary decision will finally rest with the Centrists, who are ready to adopt the bill as submitted by the Government with an amendment calling for German meat inspectors to be appointed for our great meat exporting centers, like Chicago, and Kansas City, to examine all meats destined for Germany and to issue certificates which shall be accepted as conclusive by the inspectors in the German ports. This difficulty can easily be solved. We also hope that American sausages will overcome the threatening crisis and be treated on their merits, especially, as Dr. Stiles correctly stated, because no European country ever could trace one single case of trichinosis to American sausages.

SNOWBOUND MEAT AND HIGH CATTLE.

The late blizzard played business havoc with live stock, transportation and meat. In addition to blocking and freezing cattle, and delaying the arrival of goods at their destinations all over the country, especially stuff coming East from the West, it added the annoyance of the slow movement of refrigerating cars traveling as "return empties" to their freighting depots, after discharging their

freights. This has made it extremely difficult for packers to fill orders, as the right-of-way has to be given to loaded cars. The snow blockade is now, happily, lifted and every effort is being made to restore the normal condition of freight traffic over the various railway lines. The blockade of trains by snowdrifts, while it caused no damage to the imprisoned meat itself, froze it in many instances and prejudiced its sale value by giving to it a darkish off color; thus hurting its selling appearance. This condition and this result was general all over the country. One of the worst friends fresh meat can encounter is a bed of damp snow. The market will soon have its normal pulse.

The hard winter conditions in the West acting upon the present scarcity of cattle will force the price of both "hoof beef" and carcass beef up. Every indication is that the market price will rule high during the year.

OUR OPENING OF CANNED MEATS.

The representatives of leading and influential morning newspapers who met at our offices last Monday afternoon upon the invitation of this paper to them to witness the opening of eighteen-year-old canned meat, and of that packed at more recent dates—including packages which had been to Tampa, Siboney, Santiago, Wikoff and back—only saw one more demonstration of the fact that these goods were superb, sweet, and free from deleterious substances. Four of the cans submitted were under sworn affidavit. Two others were accompanied by indisputable evidence of their genuineness. Every effort was made to have the details of the occasion as open and as frank as could be. The expressed satisfaction of the visiting newspaper men present was but a just acknowledgment of the excellence of the goods in every way. We were pleased to have the press with us as our guests and to give them an independent and unbiased inspection of canned goods.

LENT AND MEAT.

Lent is on and meat, in a sense, is off. As this sort of a slack is an annual experience, the trade knows how to grin and to endure the slack season. To the surprise of both the wholesale and the retail meat men, people either do not fast so much just now, or those who do not fast are irreligiously eating up double the quantity of meat they ate before. The high price of beef is the only thing which holds it back. Considering all things, beef and small stock are moving lively. This may be due to the fear of a further evitable rise in the carcass price of stuff or to the fact that the cold snap emptied the coolers.

Death of G. C. Favorite.

G. C. Favorite, son of C. M. Favorite, general manager for Armour & Co., in Chicago, died suddenly at the Dewey Hotel, Washington, D. C., on Sunday last. He was about 36 years old. Mr. Favorite, the deceased, was not connected with the firm of Armour & Co., nor was he in the meat trade. The family has our sympathy in this, their sad bereavement.

Buffalo Live Stock Review.

CATTLE.—The receipts of sale cattle were 174 cars, this week, which include 21 loads of Canada stockers. The market was firm and 10 to 25c. lower, with the most decline on the good and medium steer grades, but about all were sold at the close. A few prime steers brought 5.60@5.70. Good to choice export steers 5.35@5.50. Medium grades 4.85@5.15. Good ripe steers of 1,000 to 1,250 pounds 4.70@5.10. Fair to good 4.25@4.60. Common half fat to fair 3.85@4.10. Cows and heifers sold steady to only a shade easier. Best heifers 4.25@4.50. Light to good fair fleshed 3.50@4.00. Fat export cows 4.00@4.20. Fair to good 3.25@3.60. Common old to fair 2.25@3.00. Bulls, prime heavy exports 4.10@4.25. Good, smooth butchers 3.70@4.00. Good, heavy bolognas 3.25@3.60. Thin and common 2.75@3.15. Stockers and feeders were generally 10 to 15c. lower for all, but choice well bred stockers or feeders and good Canadian yearlings. Good to choice stockers and feeders 4.00@4.40. Common to fair 3.40@3.85. Yearlings 4.50@4.75. Milch cows and springers were in fair supply at 2.00@4.00 per head; lower for all kinds. Good to choice milkers generally sold at 35.00 to 45.00, with a pair of fancy at 105.00 or 52.50 per head. Veals were in fair supply, and generally sold from 7.00 to 7.75 for tops, with others at 4.75@6.75. Heavy fat calves selling at 4.00 to 4.50, with good red and roan steer calves at 4.50@4.75.

HOGS.—The total receipts this week up to and including Thursday were 178 cars. The market opened slow on Monday at about a nickel decline. The general quality of the supply continues to be good, and prices on the various days ranged as follows: Monday—Yorkers 3.75@3.80. Light lots 3.70. Pigs 3.65@3.75, but before the close weakened to 3.50@3.55. Good mixed packers 3.80@3.85. Good to choice mediums 3.85@3.90. Heavy grades 3.85. Roughs 3.25@3.40; closed dull and weak for Yorkers and pigs, with a few left over. Tuesday—with 20 loads all told on sale. The market opened slow and was dull and flat at weak Monday's prices, for Yorkers, pigs and light lots, but steady for others. Wednesday, the market was dull and slow at full easier prices. Yorkers sold at 3.70@3.75. Light lots 3.65@3.70. Mixed packers 3.75@3.80. Good mediums as a rule 3.85. Good heavy 3.85@3.90. Pigs 3.55@3.65. Few common 3.50. Stags and rough lots 2.50@3.25, up to 3.30 for good. Thursday's supply was light, only 26 cars all told. The market with better weather and more favorable Eastern reports was stronger. Yorkers generally 3.80@3.85. Few light lots 3.75. Good mixed 3.85@3.87½. Good mediums 3.90. Choice heavy 3.95@3.97½. Pigs 3.55@3.65. Roughs, 3.20@3.35. About all were sold a few light grades and pigs.

SHEEP AND LAMBS.—The market opened rather slow, but a shade decline from last week's close, was fairly active, for lambs, but sheep which were in much better supply were all of 15 to 20c. lower. The bulk of the sales of good to prime lambs ran at 5.00@5.05, which prices held until Wednesday, when tops sold up to 5.10, but again weakened to first values. Fair to good sold at 4.65@4.95. Culls and common 4.00@4.60. There was a good demand for good heavy export lambs at 5.00@5.05, mostly 5.05. Mixed sheep good to choice have ruled steady throughout, at 4.15 to 4.30. Fair to good 3.75@4.10. Culls and common 2.75@3.65. Wethers 4.35@4.50. Good to choice yearlings 4.45@4.65. A number of good Mexican, Ohio and Michigan fed lambs have sold at 5.00@5.05, but buyers continue to steer clear of Western fed lambs, as they are not killing out very good. The market closed steady on Thursday, with all sold but a few lots of Western lambs.

The Packinghouse

PROVISIONS AND LARD.

Weekly Review.

All articles under this head are quoted by the bl., except lard, which is quoted by the cwt., in tea, pork and beef by the bbl., or tierce, and hogs by the cwt.

RECOVERY FROM LOWER PRICES.—

SHAKING OUT OF THE LONG INTEREST, FOLLOWED BY INCREASED BUYING OF PACKERS AND A STRONG MARKET.—EXPORT DEMANDS ENLARGING.

There were yielding prices early in the week, followed by a gathering up of the offerings at the inside figures, chiefly by packers, and some recovery of prices. There had been a long interest, more or less, on the part of the outsiders which had clung rather stubbornly to holdings through the period of small fluctuations in prices, but when the pressure got a little beyond this let their deals go. There was early in the week more stop loss orders than had been observed before in some time. There was not enough new outside demand to counteract any pressure to sell, and the market then drifted easily to the basis made. But apart from the momentary influence in the then larger receipts of hogs and the desire to get them at more reasonable rates, considering that the prices of the swine were more than usual out of proportion to the values of the products, there was nothing of a depressing character except the fact that the outsiders showed less nerve over a possible development of firmness and aided in the easier tendency by their disposition to quit holdings which many of them had carried for some time in the belief that "good times" were likely to prevail on speculative ventures in provisions and grain. While there has been more uncertainty on the part of some investors over a recovery of marked tone in the near future, or at least in a near radical advance in prices, and through which there had been a good deal of realizing, there is no question but that in some leading quarters and among some of the principal operators, there is a belief that the possibilities are far from being discouraging as yet over some little excitement and strength to dealings before the season is materially further advanced. Bids for cash property upon a basis to conform to the easier tendency of the options have in many instances been turned down with instructions given to hold, and with the belief that the near future will show a decided recovery of prices. The receipts of swine fell off immediately after the opening of the week, and the products were quickened then almost at once to a firmer tendency from the decline that had taken place. It looked as though the larger receipts of hogs previously, and as made up in good part from delayed shipments over the storm, had been seized upon as a feature to depress prices in order to gather in and concentrate the stocks of the products in packers' hands, as well as to bring the prices of the swine down more in a proper relation to the values of the products. The packers were the most ready buyers at the inside figures and they have since done most of the buying, or on the turn to higher prices. The greatest pressure from hog supplies is over,

at least temporarily, while it will probably depend, the strength of the market, upon the showing of the near swine movement. Through the latter part of the week these hog receipts have been under expectations, while their average weights continue lighter than last year. The outsiders did not have much to do with the recovery of tone on some of the later dealings of the week. It was more a packers' market on the decline and essentially so on the recent recovery, while the development both ways had been more apart from grain than usual latterly and rested chiefly upon direct features. There was really nothing very striking to the position for the week, outside of the liquidation early of the outsiders and the gathering in of the stuff by the packers, while it is clear that the outside speculative sentiment has become for awhile at least tamed, and that it is in strong contrast with its appearance a short time since, when hope was more general of a spreading of the speculative wave. Yet despite the current restricted order of outside speculation, in its effect upon the general market, there is no doubt but that export demands are reviving, and that the business in meats and lard is becoming quite satisfactory again, with the shipments out of Chicago for the week of a fairly full volume. However, the export movements are now less than last year at this time, and the general distributions hardly as liberal as then, although last season there was an exceptional full export trading at about this time. England is becoming a little more interested in lard and meats, although working very close over prices, while reluctant over meeting any improvement that takes place. The demands from the continent have been larger, especially for meats, as compared with the trading a fortnight since. The home distributions from the West are gradually coming back to the usual volume and which had been broken into by the bad weather of the previous week, with more of a demand there from the South and Southwest.

In New York there has been a fair supply of hogs through the week, as following the scarcity of the previous week, when the severe snow storm caused a good deal of delay in receipts, while prices have been yielding from the then firm prices. Strange to say, there were fewer smothered hogs than usual in the supply, notwithstanding the remarkably cold and stormy weather, to delaying their arrivals. With the increased packing here and a falling off in the movements to exporters and home trade sources the stocks of the products have enlarged and their prices have settled back from the firmness of the previous week. Bellies especially have little English demand this week, and are offered about $\frac{1}{2}$ ¢ lower, while loose hams and shoulders have become rather more in the buyers favor. There has been only a moderate movement to the other side in city lard this week, while the refiners have been able to secure it at lower prices. The continent demand for refined lard has been without especial activity, while the English demand here for Western lard has been very slow for a few days. The Cuban markets have been very slow buyers, and the general demands from near sources here have been of an unsatisfactory order.

The sales in New York and at neighboring markets for export for the week have been 500 tes. Western lard, 375 tes. city do., 175

tes. bellies, 225 boxes, do., and 125 boxes backs.

The exports from the Atlantic ports last week were 4,568 bbls. pork, 8,991,293 lbs. lard and 13,094,737 lbs. meats; corresponding week last year: 6,599 bbls. pork, 15,906,714 lbs. lard, and 24,448,404 pounds meats.

The Chicago shipments last week were 3,242 bbls. pork, 8,529,628 lbs. lard, and 13,145,558 lbs. meats; corresponding week last year: 5,311 bbls. pork, 9,961,929 lbs. lard, and 19,064,108 lbs. meats.

For tierced beef there is a quiet market. City tierced extra India mess, quoted at \$14@14.50, as to quality. For barreled beef there are moderate demands, and steady prices; mess quoted at \$8.50@9; packet at \$9@10; family at \$10.50@11, and sales of 750 bbls.

For beef hams there are small demands, and about steady prices, with \$18 quoted for ear lots.

In canned meats there is a very fair export movement and increasing home distributions; corned and roast beef, 1-lb. cans, \$1.15; 2-lb. cans, \$2.10; 4-lb. cans, \$4; 6-lb. cans, \$6.85; 14-lb. cans, \$14.75.

On Saturday (18th) hog receipts, West, 50,000 head; last year, 47,000. There was a good deal of liquidation on the part of the outsiders, through which prices broke and closed at declines for the day of 20@22 for pork, 10 points for lard and 10@12 points for ribs. In New York, Western steam lard at \$5.55; city do., \$5.10; refined lard, \$5.80 for continent; \$6.25 for South America; \$7.35 for do. kegs. Of pork, sales of 200 bbls. mess at \$9.50@10.12½; 75 bbls. family mess at \$11. Hogs at 5½@6. In city cut meats, sales of 600 pickled shoulders at 4½; 800 pickled hams at 7@7½.

On Monday, hog receipts, West, 88,000 head; last year, 62,000 head. The products had a further bear raid, with the packers securing most of the offerings at inside prices. There were a good many stop loss orders, while the large receipts of hogs tended to weaken prices. It looked as though the liquidation was well over through the selling of the day. The declines against the close of Saturday were 35 for pork, 10@15 points for lard and 15@20 points for ribs. In New York, Western steam lard at \$5.45; city lard, \$5; refined, \$5.65 for continent; \$6 for South America; \$7.10 for do. kegs. Of mess pork, sales of 250 bbls. mess at \$9.25@10; 75 bbls. city family do. at \$10.50@11; short clear, \$10@12. Hogs at 5¼@5½. In city cut meats, sales 1,500 pickled shoulders at 4¼@4½.

On Tuesday, receipts of hogs, West, 59,000 head; last year, a holiday. There was a recovery of tone to the market for the products, with good buying by the packers, and the gain for the day was 20 for pork, 5 points for lard and 10 points for ribs. In New York, Western steam lard at \$5.55; city do. at \$5; refined lard, \$5.70 for continent; \$6 for South America; 7.10 for do. kegs. Mess pork at \$9.50@10. In city cut meats, pickled bellies, 12-lb. avg., 5½@5¼; 10-lb. avg., 5¼; pickled shoulders, 4¼@4½; pickled hams, 7@7½. Sales of 3,000 pickled shoulders at 4¼@4½; 2,000 pickled hams at 7@7½, and 25,000 lbs. pickled bellies at 5¼@5½; 3,000 lbs. do., 14-lb. avg., at 5. Hogs at 5@5½.

Wednesday—A holiday.

On Thursday, receipts of hogs, West, 71,000 head; last year, 100,200. The products showed more activity than in some few days before, and they were a little spury in price. There was more outside buying, although this was not at all lively, while it looked as though Armour and Cudahy both were buying, the former especially of lard. The close showed an advance against Tuesday of 5@7 for pork, 10 points for lard and 7@10 points for ribs. In New York, Western steam lard at \$5.60; city do. at \$5.10; compound lard at 4¼@4½;

refined lard, \$5.75 for continent; \$6 for South America; \$7.10 for do. kegs. Of pork, sales of 175 bbls. mess at \$9.50@10; city family, \$10.50. Cut meats not changed from the day before.

On Friday, hog receipts West, 51,000 head; last year, 64,000. The products varied little; generally steady, closing as against the night before, steady to 5c. lower on pork, and unchanged on lard and ribs. In New York, Western steam lard at 5.60; city do at 5.10. Refined, unchanged from the day before, as well as pork and cut meats. Compound lard at 4 $\frac{3}{4}$ @4 $\frac{1}{2}$ c.

OLEO AND NEUTRAL LARD.

The oleo oil market this week in Rotterdam has remained steady for choice oil, it being practically unchanged at 59 florins. Owing to the break in provisions in Chicago, however, neutral lard has declined several florins.

Sales of Oleo Oil in Rotterdam.

Feb. 19, Swift Extra sold at 59 florins.
" 18, Morris Extra sold at 59 florins.
" 18, Supreme Extra sold at 58 florins.
Sales this week, 2,200 tes.
Stocks to-day, 3,300 tes.
" 21, Harrison sold at 59 florins.
" 21, Morris Extra sold at 59 florins.
" 21, Swift Extra sold at 58 florins.
" 21, Royal Extra sold at 57 florins.
400 tes. sold.
" 22, Harrison sold at 59 florins.
" 22, Swift Extra sold at 59 florins.
" 22, Morris Extra sold at 59 florins.
" 22, Supreme Extra sold at 57 florins.
" 22, Brilliant Extra sold at 56 florins.
800 tes. sold.
" 23, Swift Extra sold at 59 florins.
100 tes. sold.

Exports of Oleo Oil to Rotterdam.

Feb. 18, Per Stmr. Spaarndam—United, 540; Stern, 150; Dold, 75; S. & S., 331; Armour & Co., 950; Hammond, 260; Armour P. Co., 155; Swift, 75. Total, 3,142 tes.

Feb. 21, Per Stmr. Maori from Baltimore—Swift, 375; Morris, 380; Cudaby P. Co., 75. Total, 130 tes.

Feb. 23, Per Stmr. Maasdam—Stern, 230; S. & S., 753; Morris, 460. Total, 1,443 tes.

Neutral Lard.

Feb. 18, Per Stmr. Spaarndam—Armour & Co., 350 tes.

Feb. 21, Per Stmr. Maori from Baltimore—King, 150; International, 150; Friedman, 750; Morris, 125; Cleveland, 120. Total, 1,295 tes.

Feb. 23, Per Stmr. Maasdam—Hammond, 60; Armour & Co., 230; Armour P. Co., 500; Friedman, 500; Morris, 430. Total, 1,740 tes.

American Goods in Italy.

Consul Hayden, of Castellamare di Stabia, Italy, points out in a recent communication to the State Department, that if American manufacturers and exporters wish to succeed in the Italian market, catalogues should be printed in the Italian language and Italian weights and measures should be employed, and that commercial travelers who represent American firms should themselves be Americans, but able to speak the language of the country.

HATELY BROTHERS,

169 Jackson Street, Chicago.

EXPORTERS AND COMMISSION MERCHANTS

PROVISIONS, GRAIN, TALLOW,
OIL AND FEEDSTUFFS.

THE NATIONAL PROVISIONER.

ANNUAL SUBSCRIPTION

ONLY \$3.00 FOR 52 WEEKLY ISSUES.

EIGHTEEN-YEAR-OLD CANNED MEAT OPENED.

An Important Assemblage—Representatives of the Leading New York Daily Newspapers Accept The National Provisioner's Invitation and Witness the Opening in our Offices on Monday and Eat of the Wholesome Contents of the Cans.

A CHEMICAL TEST MADE FOR THEM.

No Acids Found in the Meat.—Everything Satisfactory.

So much has been said about the eighteen-year-old canned meat, which it has been asserted was put up in 1882 and delivered to the United States Government last year for service in Cuba, that The National Provisioner desired to verify a former inspection of aged canned meat by opening some older packages of it. Understanding that Mr. P. D. Armour, the head of Armour & Co., Chicago, had in his private stock stuff which his concern had canned 25 years ago, Mr. Thomas J. Connors, the general Eastern manager of the fresh meat department of the business, was communicated with on the subject. He politely referred the matter to Mr. H. Raphael, of 182 Duane street, New York, one of Armour & Co.'s general Eastern provision managers, and the company's representative on the New York Produce Exchange. A request to Mr. Raphael for a tin of ancient canned meat resulted in the courteous tender of packages of meat which had been canned at various dates, the oldest of which he has had on hand for eighteen years. This was accepted to save the time of sending to Chicago for older cans which had been put up twenty-five years ago. From a small stock

of meat put up in 1887 a can was also allowed to be picked at random. To these were added canned roast beef and canned corned beef of the same stock and grade as that supplied to the United States Government during the late Spanish-American war. These more recent cans were put up last year. Our first intention was to open these cans for our own further information, thus following our policy of verifying our own position before making a statement. Not wishing to be selfish in so important a matter as this opening of such old goods for a side light on the stuff put up eight years ago, this paper issued the following fraternal invitation to the leading papers of New York City.

Feb. 17, 1899.

Dear Sir:—The National Provisioner extends to you its invitation to be present at its office and laboratory, 284-286 Pearl street, corner Beekman, on Monday afternoon, 20th inst., at 3 o'clock to witness the opening of and to examine canned beef packed eighteen years ago, and some which has been packed at a later date. If unable to accept, personally, the editor of The National Provisioner will be pleased to receive an accredited representative of your paper.

JOHN F. HOBBS,
Associate Editor.

Having sent but this invitation to the press of New York to visit our office on Monday last at 3 p. m., it was desired by us to not only bring the series of canned meats down to 1898 inclusive, and to have the later parcels of the same stock and quality as that from which the Army and the Navy contract goods were taken, but to pursue those goods into the field and to actually secure cans which had knocked about at the front, and hence, were actually traveled and tried army stores. For the last named goods we wish to thank Col. C. A. Woodruff, A. C. G. S., of the Army Building, Whitehall street, who courteously acceded to our request for cans which had knocked about for months on government transports to Cuba and back. The Armour series of cans were followed because this concern's name had been the one most bruited about in connection with the late army canned goods contracts.

The cans obtained from the Armour Company were accompanied by an affidavit of Manager Raphael, who had marked and delivered each can to the representative of this journal, who made the selection. This affidavit is as follows:

... THE ...

W. J. Wilcox Lard and Refining Co.

NEW YORK

PURE
REFINED
LARD



THE
GLOBE
BRAND

ESTABLISHED 1862

W. J. WILCOX & COMPANY

REFINERS FOR EXPORT ONLY

City and County of New York, ss.:
H. Raphael, being duly sworn, deposes and says, that he is the manager of Armour & Co.'s office in New York City, at No. 182 Duane street, that the statements contained in the letter herewith attached, addressed to The National Provisioner, are true to the best of his knowledge and belief.

Sworn to, before me, this 17th day of February, A. D., 1899.

H. RAPHAEL.

Alex Wiley, Notary Public, N. Y. C.

The statement referred to is given below; each section of it was read as the package to which it referred was opened.

At 3:30 p. m. on Monday afternoon the following newspaper men had assembled: J. S. Steele, of the "New York Herald;" W. Root, the "Sun;" H. H. Curran, of the "Tribune;" Guenther Thomas, of the "New York Staats-Zeitung;" E. V. N. Hawood, of the "World;" A. N. Easton, of the "Times;" Thomas P. Henry, of the "New York Journal," and John W. Callahan, editor of the "Grocers' Advocate," of New York. Mr. J. M. Smart, commissioner of the official journal of the Agricultural Department, of Victoria, Australia, was also present. Then the process of opening, tasting, discussing and explaining began.

In view of the claim that eight-year-old canned meat put up for China had been given the soldiers, the oldest can on the table was knifed and opened. As Chief Chemist Duff, of The National Provisioner Laboratory, cut the aged can open the following section of the sworn statement relating to it was read:

Feb. 16, 1899.

Armour & Co., 182 Duane Street, New York.
H. Raphael, Manager.
The National Provisioner, 284-286 Pearl street, City.

Gentlemen:—I hereby certify that the 2-pound can (commercial size) of corned beef, which I have this day given you and marked with my initials was packed by the original Wilson Packing Co., of Chicago, in the year 1881, and I want it understood that the can we have given you must not be confused with the more recent brand of the Wilson Packing Co.'s beef, which is now offered on the market, as the Wilson Packing Co., of Chicago, Ill., who put up the can initialled as above stated, went out of business between the years 1881 and 1883.

The meat was sweet and excellent. It was saltier than later cannings. The evidences of age did not appear. The meat tasted good and all expressed surprise at the remarkably nice and palatable condition of this old meat. It was a can of corned beef put up by the original Wilson Packing Company, which went out of business nearly eighteen years ago. Mr. Raphael was with this company when these goods were being packed. The freshness of the meat would lead the uninformed to doubt its age.

The next can opened was one of corned beef put up by Armour & Co., of Chicago, in 1887. It was twelve years old. When the rich, juicy, red meat was turned out upon the plate the affidavit statement in regard to it was read, and is as follows:

I also certify that the 2-lb. can (full weight) of the Armour Canning Co.'s Compressed Cooked Corned Beef, given you this day, initialled with my initials and marked "1887 packed" was put up for the United States Government in that year by Armour & Co. This can was taken from the original shipment delivered to the government in that year, and is the same quality as goods packed at present, and used by both the United States Army and Navy during the late war with Spain.

Though twelve years old, the contents looked and ate as if they had been packed last year. The newspaper men present pronounced it superb. It was so. This can was four years older than the eight-year-old stock, which it is alleged, was supplied to the government. This stuff was as good as one could desire of this class of goods.

A jump of eleven years was made from 1887 to 1898. The corned beef series was

Packers, Read This!

The HORNE & DANZ CO., St. Paul, Minn.

kept up and a can of the same stock which was furnished the government on contract last year was then cut open and its contents turned out for inspection by the committee of journalists present. This was a two-pound can of which Mr. Raphael's sworn statement says:

I further certify that the 2-lb. can (commercial size) of the Armour Canning Co.'s Compressed Cooked Corned Beef, given you this day, initialled "H. R." marked "packed 1898," put up in that year by Armour & Co., of Chicago, Ill., is the same beef which we are now delivering on government contracts, both to the Army and Navy of the United States, as well as to the general trade of the United States, both wholesale and retail, and also to our foreign government contracts as well as to the commercial trade of the world.

From the same stock and put up by the same packing concern, a can of roast beef was opened so as to furnish a comparison between fresh beef canned, and the corned beef canned. The red, tasty corned beef looks richer, but the duller looking fresh beef has, if anything, a larger per cent. of food in it even though it is not so tasty on account of the absence of salt. This tastiness is restored by adding the proper amount of pepper and salt.

It is a remarkable fact that in the whole Cuban campaign there was not one requisition for salt or pepper upon the army stores, though these flavors were on hand to be used.

The tin of canned fresh beef above referred to was sworn to as follows:

We also submit to you, a 2-lb. (full weight) can of our Prime Roast Beef, marked "H. R., packed 1898," which I hereby certify was packed in the early part of the year 1898, by Armour & Co., of Chicago, Ill. This can was taken from one of the lots which was delivered to both the United States Army and Navy on contract, and the contents are guaranteed to be identically the same, and is the same quality as we deliver to our contractors abroad and to the general trade, both of the United States and the world at large.

I was with the aforesaid Wilson Packing Co., before the said concern went out of business as above stated, and have been for seventeen and eighteen years with my present employers, Armour & Co., being one of their general Eastern provision managers and representative on the New York Produce Exchange at this time.

It had no repulsive look and was pronounced excellent food by the assembled company. One of the guests asked if any of the above cans had actually been with the army. They had not. They were taken from the same kind of stock as that at the front, and showed the general quality of canned meats put up for the every-day trade, as well as for the government.

At this stage the two cans from the government stores were produced, both of fresh roast beef, with the accompanying letter from Col. Woodruff, the efficient head of the Commissary Department, in New York:

The National Provisioner:

I herewith hand you, as requested, two cans of roast beef, taken at random from two cases in my store house, one a commercial package, purchased by myself, and the

THE PUBLIC SAYS:

We make more Lard Pails than any two concerns in the country.

THE CONSUMERS SAY:

We make the Best Pails at the Best Price.

THE COMPETITORS SAY:

We lose money.

WE SAY:

Nothing. Just Saw Wood. Write us.

other packed especially for the government and purchased by Col. Smith. These cans went to Tampa, were in cars about two weeks, then on transports to Siboney, Santiago and Camp Wikoff, this taking about two and a half to three months, remaining at Camp Wikoff until January, when they were shipped to New York.

C. A. WOODRUFF, A. C. G. S.

The can which was purchased in the open market and sent to Cuba was identical with the one taken from stock and mentioned in Mr. Raphael's affidavit. In the intense heat of the hold of the ship or elsewhere, the fat had melted and the exterior of the contents of the can did not present that bright, gelatinous appearance seen about the meat from the cans taken from stock, but, when cut, the meat was firm and very tasty. It all tasted rich and was in fine condition.

The other can marked, "Contractor's Canned Corned Beef," furnished by the army contractor, looked fresher than its sister tin from the open market but the fat had also melted in this, and it was not as sleek as the meat kept in a place cooler than a ship's hold, which, in summer, in the tropics ranges up to about 100 degrees. This meat was sweet, fresh, and good. It was fit for food anywhere where such a class of food is necessary. There was nothing about it to merit an opprobrious name. The newspaper men present seemed much surprised at the quality of this canned army contract beef, even after it had knocked about Tampa in that terrible heat, been to scorching Santiago, Camp Wikoff and finally, back to the Army building. These meats were tasted freely, and were spoken highly of by those who witnessed the opening of the tins.

After comparing notes and receiving information on the canning of meats and the per cent. of nutriment boiled out of the cuts during the process of cooking for canning—which is about 2 per cent. in the fresh meat—one of the spectators asked:

"Has this meat any oric acid in it?"

"Pick your can and we will test the contents for acid," Chief Chemist Duff replied.

The dull red painted army contract can was selected. The whole company then repaired to The Provisioner's Laboratory, where Mr. Duff made the acid test to the expressed satisfaction of the whole company. No evidence of oric acid was found. When asked if they desired another test or a further verification of the last made, the frank newspaper men said that they were satisfied, and thanked this paper for the pains taken, the courtesy and the frankness which pervaded the whole two hours fraternal investigation and testing of these much-abused army canned meats.

The whole thing convinced us as every test we have made has convinced us before, that no reputable packer uses acids in canning roast beef. Such things are needless. We are also as firmly as ever of the opinion that meats properly cured will keep indefinitely.

We were glad to receive the press and to have this little fraternal family inspection of old and new canned beef.

WHAT THE DAILY PAPERS SAY.

We reprint the following comments of the leading New York daily newspapers upon the results of the opening of various cans of meat in The National Provisioner's office on Monday, and the chemical tests of army beef in our laboratory asked for by the representatives of these journals.

(From The New York Sun.)

ALL THIS CANNED BEEF GOOD.

Taken from Army Stores and Manufacturers' Stocks.—One Can Had Been to Cuba.

The National Provisioner arranged for the opening of a number of cans of corned and roast beef in its offices at 284 Pearl street yesterday afternoon with a view to determining for its own satisfaction the truth or falsity of the charges made concerning the character of the canned goods supplied to the army and navy by the beef contractors. Representatives of all the newspapers were invited to be present. The test was conducted by Col. John F. Hobbs, associate editor of the journal. Col. Hobbs had in his office several specimens of canned beef which he had obtained from H. Raphael, Armour & Co.'s manager in this city. There was one can of corned beef packed in 1881 by the Wilson Packing Company, of Chicago, now defunct; a can of Armour's corned beef put up in 1887, a can of Armour's corned beef put up in 1898 and from the general stock supplied to the government and to the general trade, and a can of roast beef put up in 1898 and taken from one of the lots delivered to the government. Mr. Raphael made affidavit to the truth of his assertions regarding these cans. There were also two cans of roast beef furnished by request by Col. C. A. Woodruff and taken from the stores in the Army building. One of the cans had been to Cuba and back. The cans were all opened and their contents were smelled and tasted by the newspaper men present. The eighteen-year-old beef was perfectly good, though lacking in taste as compared with the others, which were all in excellent condition. At the request of one of the newspaper men, Prof. J. C. Duff, chemist for The National Provisioner, tested the contents of the can of roast beef which had been to Cuba and back to see if there was boric acid in it. He found no traces of the acid.

(From The New York Herald.)

TESTING ARMY BEEF.

Samples of canned corned beef packed 18 years ago and of canned roast beef packed in 1898 for the general market and of that furnished to the army were opened yesterday afternoon at the offices of The National Provisioner, a trade paper, whose editor, Colonel John F. Hobbs, declared that it was done in the interest of the meat trade of the United States. Among those present was J. M. Smart, a representative of the Agricultural Department of the government of Victoria, Australia.

The canned corned beef which was packed in 1881 was found to be in excellent condition and a can packed in 1887 was also fresh and good. Colonel Hobbs had also obtained two cans of canned roast beef from Colonel C. A. Woodruff, in charge of the Commissary Department at the Army building. One had been purchased in the open market, and the other was taken from a lot packed specially for the army by Armour & Co. Both cans had been sent to Tampa, to Siboney and Santiago, back to Camp Wikoff, and finally back to New York. The meat in both was fresh and in good condition, but that packed specially for the army did not seem to be quite so fine a quality and contained more fat than that purchased in the open market. Tests for boric acid and salicylic acids failed to reveal the presence of either.

At the close of the tests Mr. Smart declared to me that any trouble which had arisen as to the condition of the beef furnished to the army was due not to any fault in preparation or packing, but to faulty methods of transportation.

(From The New York Tribune.)

ARMY BEEF TESTED HERE.

In this city yesterday John F. Hobbs, of The National Provisioner, opened in the presence of several newspaper men six cans of beef. Four were obtained from H. Raphael, who represents Armour & Co. on the Produce Exchange. The others were secured from Colonel C. A. Woodruff, who was in charge of the stores at Camp Wikoff. The first can opened contained corned beef canned eighteen years ago by the Wilson Packing Company, of Chicago, which went out of business in 1883. The beef was tasted by a "Tribune" reporter, and found to be rather dry and

without much flavor, but when seasoned with salt it was tolerably eatable. The next two cans contained corned beef canned by Armour & Co., and, according to the affidavit of Mr. Raphael, these cans were picked at random from the lots of 1887 and 1898, respectively, and were similar to those furnished to the army and navy in the Spanish war. The beef of 1887 tasted somewhat better than that of 1881, and the beef of 1898 better than that of 1887. The fourth can contained Armour's roast beef. The most important cans, however, were the last two, which, according to the letter from Col. Woodruff, contained roast beef which had gone with the army to Tampa, had been at Siboney and Santiago, and had finally been brought to Camp Wikoff, their wanderings covering about three months. These were picked at random by Col. Woodruff from the stores used by the army in the Santiago campaign, from which they were left over. One of the cans was purchased in open market by Colonel Smith of the Regular Army. The other was one of the cans furnished to the Army on contract by Armour & Co. The beef in this latter can, which was said to be similar to that eaten by the soldiers before Santiago, and was canned in 1898, was inclosed in a thick layer of fat, and was discolored in places by the tin of the can, but was not disagreeable in taste, although it did not compare favorably with that purchased in open market. A chemical test was made, and it was asserted that the beef did not contain boric acid.

Mr. Hobbs said that the soldiers in Cuba probably did not obey the directions on the cans, but replaced the beef in the cans when they had eaten what they desired, instead of leaving it out in a cool place. It is possible that there were not many cool spots on the hills before Santiago in which to place and preserve this beef. Mr. Hobbs also said that not a single requisition had been made for pepper or salt for the Army of Santiago, and that with pepper and salt the beef would not have been tasteless.

(From The New York Times.)

J. C. Duff Makes Some Unofficial Tests and Talks of the Result.

Col. John C. Hobbs, associate editor of The National Provisioner, conducted yesterday afternoon a number of tests of canned beef put up between 1881 and 1898. The tests consisted of opening the cans, sampling the beef, and in one case chemically analyzing some beef which had been sent by Col. A. C. Woodruff of the Commissary Department, taken from the government army stores.

The tests took place in the office rooms and laboratory of The National Provisioner, 284 and 286 Pearl street. In the course of the investigations, J. C. Duff, the chief chemist of the laboratory, who performed the test to show that there was no boric acid in the beef examined, was questioned as to how beef extract was made.

"Mr. Duff," he was asked, "what becomes of the pulp that is left after the extract is obtained? Is that put up and sold as canned beef?"

"The question is hardly a fair one," said he. "The meat is not pulp. You don't call corned beef, after it has been cooked with cabbage, 'pulp' do you?"

(From The New York Commercial.)

This Canned Beef All Right.

A number of cans of corned and roast beef were opened in the office of The National Provisioner, at No. 284 Pearl street, yesterday, with a view to determining the truth or falsity of the charges made concerning the character of the canned goods supplied to the army and navy by the beef contractors. Beef put up at different years, some as far back as 1881, was pronounced good and in excellent condition.

(From The N. Y. Staats Zeitung.)

The New York "Staats-Zeitung" in its report, filling about two-thirds of a column, says substantially as follows:

In the business and editorial offices of The National Provisioner, 284-286 Pearl street, there assembled on Monday at the invitation of that paper, about two dozen reporters to attend the opening of several cans of corned and roast beef. The paper is the organ of the big slaughterers and packers who feel themselves injured by the accusations against the meat furnished to our soldiers. It is but natural that their organ feels itself called upon to oppose such attacks like those in the catchword of General Miles of "embalmed beef." It is difficult to find a way for our soldiers before Santiago to comply with the directions marked on each can that the contents should be eaten at once and the unused stuff not to be returned into the can but to be preserved in cool places. It is natural that immediately

after the opening of such cans in tropical climate, decomposition had to set in. Especially interesting were two cans of roast beef, which had been sent to Tampa and then to Siboney and then remained three months in Camp Wikoff. The meat was of healthy appearance and the chemist of The Provisioner furnished the chemical proof that neither boracic nor salicylic acid had been applied.

MILES AND MEAT.

In the "beef inquiry" now going on at Washington, Dr. Daly, who discovered the "embalmed beef" upon which Gen. Miles scandalized the whole refrigerated meat trade of America, when pinned down to bed rock made a sorry spectacle of his former report to the Commanding General.

First—He admitted that it was Powell's private beef, and not government contract beef, which he examined and from which he said he found the chemicals of which he wrote. He "thought" these quarters were samples of the carcasses which he "thought" were in the hold. As a matter of fact, and the ship's manifest will show it, there was no carcass beef in the hold of that ship. If Dr. Daly swears that he obtained the sediment he produced by boiling down a portion of a carcass prepared by Powell's process, and that he also found boric acid in it, the statement reads badly, as Powell's process, we are assured from a source which can be believed, contains neither boric nor salicylic acids. The commission having secured Daly's confession that it was Powell's meat he boiled down, should now obtain some of this preservative and examine it for these acids to verify this witness. The failure to discover such an acid in view of Daly's admission would place the witness and his statement in an awkward position.

Second—He changed the date of his report from Sept. 21 to Oct. 21. That makes this report under oath look awkward in view of subsequent facts. Sept. 21 reads better. "This copy," he said, looking at the mutilated document handed him, "has been changed, and I think I changed it to Oct. 21. After much thought on the matter I am now convinced that it should be Oct. 14." Then, why did Daly originally mark it Sept. 21, if he made that report at that time. Did he forget the date he was writing on, and the month, too? Dr. Daly said that Col. Weston told him those carcasses were hanging there as an experiment. Yet he did not "get the idea of an experiment."

Gen. Miles when nailed down to his interviews in newspapers, said:

"They are erroneous presentations of what I could possibly have said. I think my use of the words 'pretense of experiment' was unfortunate. I did not mean to accuse any one of fraud."

"As far as indicating fraud," he said, "I wish to state that no such inference was intended. It was perhaps an unfortunate expression, and had my attention been called to it I might have amended it to say—well, 'on the theory of an experiment.' As a matter of fact, it was an experiment, and a very costly one."

"Did you eat any of the refrigerated beef at Ponce?" Col. Gillespie asked.

"Yes, I presume I did."

"Then," said Col. Gillespie, "it has not such characteristic qualities as would permit you to detect it offhand?"

"No, sir."

The strength and gist of the testimony of the officers of the line is that the beef was good, but that the transportation of it inland in Cuba and Porto Rico was bad. It was hauled up in open wagons, and what tainted did so en route to camp. Beef on the hoof slaughtered in this moist hot climate at night would not have had its animal heat out of it before tainting, and it would have been fatal to our soldiers. The beef served was the best.

Col. J. F. Weston, Acting Commissary General, scathed Dr. Daly with denial upon

denial. He denied Daly's statement that he had not been told that the four quarters of (Powell's) beef hanging on the deck of the Rio Grande were placed there for experiment. Col. Weston said:

"I told him so myself. I told him that those quarters had been 'processed' by a man named Powell as an experiment. They were not contractors' meat, nor for the use of the army. That was not under the government at all. It was purely a private experiment."

Col. Davis—Tell us about Dr. Daly seeing the processed beef. A.—I called his attention to it on the transport. I explained to him that it was processed by Mr. Powell, and was put there to see how long it would keep. I went to him particularly because he seemed to be interested in it. I told him all that I knew about it.

Col. Weston referred to the sickness of the troops, and said he attributed it to the climate and exposure. It was not due to the food they ate, but probably aggravated by men not eating all they should.

Q.—Was the question of supplying beef on the hoof considered? A.—It was considered impracticable. The lack of transportation was a difficulty. They could be landed easily enough and there was grass in Cuba, but I did not consider the island a cattle country.

Gen. Davis—Were the pack trains under commissary or Quartermaster's officers? A.—Generally brigade officers.

Q.—And those officers had the choice of meat they wanted? A.—Yes.

Q.—What care was taken to protect the beef from the sun during its delivery in the wagons? A.—Oh, there was none.

Q.—Could it not be protected? A.—They were doing the best they could, Colonel.

Q.—What complaints were received by you about the refrigerated beef? A.—The beef was certainly refrigerated beef, because it would not last very long. No official complaint was made to me.

Q.—When refrigerated beef was spoiled, what remedy was there? A.—Come right back for more.

Q.—So you replaced it? A.—Yes; I replaced it and cut it away from the contractor. As to complaints about it spoiling, we took the officers' word for it. The loss fell on the contractor.

The only other experiment made with the army beef was that made by Armour & Co., with a package of frozen beef to see if frozen beef would outlast refrigerated beef in a hot, sultry climate. It would not, so that class of meat was not used.

Capt. Geo. H. Beckham, Subsistence Commissary, for Gen. Sumner's brigade, said in regard to this Powell beef:

"Four quarters of beef in gunnysacks were hung up. I was told as an experiment. When they spoiled they were thrown overboard. No part of the beef was eaten by any one on the vessel. There was no other than canned beef aboard."

Lieut. James A. Cole said the same thing. He said further:

"The beef was no part of the ration. It hung in the sun fully three days. The canned meat was excellent. I ate it in Cuba and relished it."

This is what Lieut. H. H. Humphreys said: "The refrigerated beef was brought up to the camps and dumped right on the polluted

ground, over which the troops and Cubans had trod."

The following question was put to Gen. Kent:

Q.—What satisfaction did the refrigerated beef give? A.—At Tampa it was excellent and a treat to the men. In Cuba it was not satisfactory for the reason that it frequently spoiled before the men received it. It would leave the refrigerator in the morning, Gen. Kent continued, and sometimes not reach the camp until evening. This was due to the absolute insufficiency of transportation. At no time did I have any suspicion that it had been treated with chemicals. I did not attribute the sickness of my command to canned beef. I thought the less we ate the better.

Major Swigert, stationed at Augusta, Ga., said that the refrigerated beef supplied there was excellent.

Col. C. A. Woodruff, Chief and Purchasing Commissary, at Governor's Island, N. Y., was asked concerning the statement that beef on the hoof had been used in Indian wars, said:

"In my twenty-five years in this department, during which time I furnished the supplies for nearly all of the Indian campaigns except the Wounded Knee campaign, and to my knowledge beef on the hoof was not taken along with the army in any of the expeditions."

GERMANY ON "EMBALMED" MEAT.

Gen. Miles Supplying the Fuel.

Berlin, Feb. 23.—At the meeting of the German Agricultural Council to-day Baron Hammerstein-Loxten, Prussian Minister of Agriculture, attending, the Meat Inspection bill was discussed adversely, many of the speakers insisting that the measure discriminated against home producers in favor of the United States.

Herren Mendel and Steinfels were applauded when they advanced "embalmed" meat stories as proving the necessity for a stricter inspection of American meats. The Council finally adopted a resolution declaring that German agriculture could only approve the bill on condition that it excludes the importation of sausages and specifies precisely the conditions under which foreign meats are to be admitted.

American Exporters

DESIROUS OF DEVELOPING
FOREIGN TRADE SHOULD

Advertise in

THE NATIONAL PROVISIONER.

ITS FIELD IS THE UNIVERSE.

CHICAGO

WESTERN OFFICE OF
THE NATIONAL PROVISIONER,
RIALTO BUILDING.

Chicago Live Stock Review.

CATTLE.—Lighter receipts have not stimulated the cattle market during the week and there is nothing encouraging for immediately higher prices for the great bulk of steer cattle that go to fill the demands of the dressed beef, shipping and export trade, which seems to have lost some of its urgency recently. The best cattle here for the week to date of this writing sold at 5.85 and only a few loads have made better than 5.50, while bulk of fair to good steers have sold between 5.00 and 5.40—and these are the same qualities, and as good or better in finish, that a short time ago were selling at 5.25@5.75, and, too, there are no inconsiderable number of dressed beef steers selling below 5.00, ranging at 4.60@4.90 and the immediate outlook does not afford much encouragement for improvement on current prices.

In the fat cattle market prices range at 4.25@4.65 for fair to choice. In the stocker line prices, however, are decidedly easier than a week previous at 2.90@3.50 for general run of stock heifers and 3.00@3.75 for common to fair thin steers.

Fancy cows and heifers are about the same, but general run of butcher stock is 15 to 25 cents lower than ten days ago, and not much vim to the trade. Bulls are lower and dull. Veal calves not plentiful and prices firm with choice selling around 7.25.

Texas supplies have been liberal and the market has been on a down turn, declining 10 to 15 cents on Monday and not holding better than steady on succeeding days.

HOGS.—The price of live hogs has declined 25 to 30 cents, at which the trade seems to have weak and irregular pulse. Continued light movement of hogs appears to be the only condition out of which to expect improved prices and current indications are that, with the first advance to around or near a 4.00 basis, there will be a rush for market with hogs that were contracted before this slump began and another break will likely result.

Another condition, not apparent a short time ago, is that the packers are discriminating against quality, stags and old brood sows.

A somewhat new feature is the fact that the Eastern trade is taking a large proportion of light weight hogs, but the bacon houses are still holding out, so there is not much competition and "light" continue to sell at low end of the market range.

Pigs are off about 30 cents in the past week and are selling at a 3.25 basis again.

CLING-SURFACE....

Will Increase the Transmitting Power of
Your Belts and Preserve Them.

CLING-SURFACE MFG. CO., 190-196 VIRGINIA STREET,
BUFFALO, N. Y.

Bulk of all hogs this week have sold between 3.60@3.75, but with a fair showing at 3.80 on middle days of the week.

SHEEP.—Arrivals of sheep and lambs have been more moderate, but the percentage of fed lambs is big, too big for the trade. Desirable sheep have ruled about steady, especially for heavy export qualities, but off quality has sold weaker, notably so on middle days. The heavy percentage of lambs has weakened the market severely and prices are off fully 15 to 25 cents. There is nothing to be said in encouragement for higher prices on lambs as there are known to be big supplies in the fed lots ready to be sent in. Sheep outlook, however, seems fair; good heavy exports selling, 4.40@4.45; other good sheep 3.80@4.25. Best lambs 4.85.

Chicago Provision Market.

The same condition of affairs obtains now in the Chicago provision market that caused so much trouble last fall; in other words, the price of hogs is far too high compared with the price of product, and this notwithstanding that within the last three weeks pork has declined over \$1 a barrel, lard 50c. per 100, and ribs 55c. At the same time hogs have declined about 30c. per 100 from the top. The market has lost its snap. Last week witnessed the best unloading since the high point was reached, pork closing with a net loss of 42½c., lard 27½c., and ribs 2½c. Stocks of lard and meats increased during the week, and the hog movements showed a decided enlargement. It was curtailed during the previous week by the extremely cold weather, but last week arrivals at the seven Western points aggregated 427,000, against 348,900 hogs the previous week, and 423,900 the corresponding week of last year. Shipments were 58,000, the largest in four years. Trade in meats has been fair for the season, and the export movement from Nov. 1 to Feb. 1 shows an increase of 40,000,000 lbs. over last year. The provision pit is trying to make out whether the May liquidation has set in. That ought not to be under way before March or April; but the market started to advance a month earlier than was expected, and perhaps the spring reaction has set in ahead of the usual time. Provisions are very cheap, and if the doctrine of higher prices has any merit there should not be much left for the present on the short side. The outcome

HARTOG & FESEL, ROTTERDAM.

HENDRIK HARTOG, HAMBURG.

JOHN H. HARTOG & CO.

Exporters of

PROVISIONS AND COTTONSEED OIL.

OLEO AND NEUTRAL A SPECIALTY.

804-806 Royal Ins. Bdg.,

CHICAGO.

will depend most on corn. The provision speculation is fairly broad, although not what it was in January. Hog receipts, in the order of things, should fall off considerably in March. The South, with such high prices for cotton, is likely to be a good buyer beginning next month. The intense cold in the South this winter insures, it is predicted by those who ought to know, a healthful summer and freedom from fever. Notwithstanding the slump in prices, we are still firm believers in higher prices.

RANGE OF PRICES.

SATURDAY, FEB. 18.

	Open.	High.	Low.	Close.
PORK—(Per Barrel)—				
May.....	9.87½	9.90	9.70	9.70
LARD—(Per 100 lb)—				
May.....	5.52½	5.55	5.42½	5.45
July.....	5.65	5.65	5.55	5.55
September....	5.75	5.77½	5.67½	5.67½
RIBS—(Boxed 25c. more than loose)—				
May.....	4.92½	4.92½	4.82½	4.85
July.....	5.07½	5.07½	4.97½	4.97½
September....	5.15	5.15	5.10	5.10

MONDAY, FEB. 20.

PORK—(Per Barrel)—				
May.....	9.60	9.62½	9.35	9.35
LARD—(Per 100 lb)—				
May.....	5.40	5.40	5.30	5.30
July.....	5.50	5.52½	5.42½	5.42½
September....	5.62½	5.62½	5.55	5.55
RIBS—(Boxed 25c. more than loose)—				
May.....	4.80	4.80	4.65	4.67½
July.....	4.90	4.90	4.80	4.82½
September....	4.97½	5.00	4.92½	4.92½

TUESDAY, FEB. 21.

PORK—(Per Barrel)—				
May.....	9.40	9.57½	9.35	9.55
July.....	9.67½	9.77½
LARD—(Per 100 lb)—				
May.....	5.32½	5.35	5.25	5.35
July.....	5.45	5.47½	5.40	5.47½
September....	5.55	5.57½	5.50	5.57½
RIBS—(Boxed 25c. more than loose)—				
May.....	4.72½	4.77½	4.67½	4.77½
July.....	4.87½	4.90	4.82½	4.90
September....	4.95	5.00	4.95	5.00

WEDNESDAY, FEB. 22.

A holiday.

THURSDAY, FEB. 23.

PORK—(Per Barrel)—				
May.....	9.62½	9.67½	9.57½	9.65
July.....	9.82½	9.82½	9.77½	9.82½
LARD—(Per 100 lb)—				
May.....	5.40	5.45	5.37½	5.45
July.....	5.52½	5.57½	5.50	5.57½

RIBS—(Boxed 25c. more than loose)—				
May.....	4.82½	4.85	4.80	4.82½
July.....	4.92½	4.97½	4.90	4.97½

FRIDAY, FEB. 24.

PORK—(Per Barrel)—				
May.....	9.62½	9.67½	9.57½	9.60
July.....	9.82½	9.82½	9.77½	9.77½
LARD—(Per 100 lb)—				
May.....	5.42½	5.47½	5.42½	5.45
July.....	5.57½	5.60	5.55	5.57½
RIBS—(Boxed 25c. more than loose)—				
May.....	4.85	4.87½	4.85	4.85
July.....	4.97½	5.00	4.97½	4.97½

DANGEROUS FIRE AT THE CHICAGO STOCKYARDS.

(Special Telegram to The National Provisioner.)

Chicago, Feb. 23.—Several of the largest packinghouses in the world were threatened with destruction by fire early this morning.

At 3:45 o'clock a fire started in the ham and smokehouse of Swift and Company, in the very center of the packinghouse district. Closely adjoining are the packing houses of Armour & Co., Nelson Morris & Co., Libby, McNeill & Libby, and the Chicago Packing and Provision Co., each separated from the other by the narrowest of streets. By hard work the firemen managed to confine the fire to the building in which it started. This building is new, just having been completed.

It took five hours to get the fire under control. Forty engines were needed to do this. One fireman was killed. The loss is estimated at \$250,000, one-half of which is on the building and the rest on the stock.

Swift and Company will immediately rebuild.

This was the most dangerous fire in the history of the stockyards.

Chicago Live Stock Notes.

Chicago received 220,500 of the 371,200 hogs received at the four leading Western markets last week. Chicago alone received 22,000 more than the corresponding week last year, while Kansas City decreased, Omaha decreased 1,000, and St. Louis increased 4,500.

(See page 42 also.)

NEW YORK & PORTO RICO

STEAMSHIP COMPANY,
(Under Government Mail Contract.)

Three Sailings Every Month

BETWEEN

NEW YORK AND SAN JUAN, ARECIBO, MAYAGUEZ, AND PONCE, PORTO RICO.

This is the only line of steamers taking freight from this country to the island of Porto Rico.

MILLER, BULL & KNOWLTON, Agents,

130 Pearl Street, New York.

WAXED PAPER

is the best & cheapest thing you can use to wrap up

SMOKED & PLAIN MEAT

Odorless, Tasteless, & Grease Proof. Made in White, Colored & Manila, in a variety of thicknesses. Send for samples and prices.

The Sparks Manufacturing Co.,
Hamburg, New Jersey.

Chicago Office, Masonic Temple, St. Louis Office, 216 Market St., New York Office, 105 Hudson St., Boston Office, 77 Bedford Street.

WHAT IS PERPETUAL MOTION?

We heard of something the other day that approached it.

Drop a cent in the slot and out comes a clove.

Drop the clove in the slot under

your nose and out comes a scent.

Don't drop a dime in any slot and expect to get a dollar's worth of goods in return.

When you drop a dollar in the slot

with us, we guarantee you 100 cents worth of results.

WEST CARROLLTON

PARCHMENT COMPANY,

West Carrollton, O.

Davies Warehouse & Supply Co.,
Chicago, selling agents.

KANSAS CITY.

Live Stock Review.

Receipts of past week, with comparisons, as follows:

	Cattle.	Hogs.	Sheep.
Kansas City.....	33,100	68,700	22,500
Same week 1898.....	33,189	94,246	19,291
Same week 1897.....	32,378	70,269	22,443
Same week 1896.....	29,804	53,235	16,607
Chicago.....	47,700	200,300	69,300
Omaha.....	12,400	36,800	30,700
St. Louis.....	15,500	43,700	4,400
St. Joseph.....	4,500	27,800	2,500
Kansas City.....	33,100	68,700	22,500

Total.....	113,200	377,300	129,400
Previous week.....	94,400	296,200	121,200
Same week 1898.....	119,200	343,000	125,200
Same week 1897.....	102,000	322,300	103,800

Kansas City packer's slaughter:

	Cattle.	Hogs.	Sheep.
Armour Packing Co.	5,143	26,504	9,458
Swift and Company.	5,297	19,868	6,502
S. & S. Co.....	4,297	3,532	1,040
J. Dold Pkg. Co.....	794	4,824	223
Fowler, Son & Co....	84	10,189	9

Total.....	15,808	65,190	17,670
Previous week.....	14,543	56,506	13,474
Same week 1898.....	17,698	87,651	15,273

CATTLE.—While Monday of last week started out with good prices, the heavy receipts of cattle during the remainder of the week had a marked effect on prices, so that the decline ranged from 20¢@35¢, per 100 lb on the various grades, and, what seems strange, the stockers and feeders holding their own better than any other grade. The highest price paid during the week for well finished cattle was \$5.60, but before the close of the week some equally as good sold at \$5.25. There was a good demand from Eastern shippers and the total number of cars going to the seaboard being 213 cars, the largest week since May, 1897. The previous week the total was only 107 cars; one year ago 130. The shipments of stockers and feeders for the week were 291 cars, against 243 cars for the previous week and 350 cars for corresponding week one year ago, the number shipped last week being 10,006, against 12,234 head for the same week last year. This week opened with somewhat a better feeling. Monday the receipts were 3,744; on Tuesday 5,930 head. So far not many well finished cattle offered, the highest price paid being for some 1493-lb average, at \$5.40. Cows and heifers have somewhat regained their lost prestige, some 1255-lb average cows selling at \$4, a bunch of 830-lb average heifers going as high as \$4.40. Tough bulls are slow sale and lower prices, but well finished bulls are still good prices; some 1960-lb average sold as high as \$4.

Western cattle are in fair supply and prices so far this week may be called fairly steady; some 1136-lb average steers sold at \$4.65. Some 960-lb average cows at \$3.10. Some 829-lb average heifers at \$3.65. Southern Texas are now coming in in fair supply; a bunch of 100 of 1406-lb average sold at \$4.65. Another bunch of 138 of 1178-lb average sold at \$4.45. Some cows, 827-lb average, sold at \$3. A bunch of 1190-lb average cows sold at \$3.50. A few bulls of 1408-lb average sold at \$3.30, but a bunch of 82, of 928-lb average, sold at \$3. If the receipts are not too heavy, it would look as if the prices would be fairly steady for the week. To be sure, larger receipts would put a different phase on the market.

HOGS.—The market on hogs for the past week on the whole was fairly steady until Saturday, when tops were some 10¢ lower than former days, being \$3.75, and while the bulk for the week was pretty steady at \$3.55 @ \$3.75, on Saturday the bulk stood at \$3.55 @ \$3.70. The shipments for last week were 3,050. The present week opened with fair receipts—on Monday 8,190 head, on Tuesday 17,365 head. Packers were slow in coming into the market on Monday, the quality was not good and the purchasers did their level best to force prices down 10¢, which in some cases they succeeded, but not in others. The tops stood Monday \$3.65, with the bulk \$3.45 @ \$3.62½; heavy hogs sold at \$3.55 @ \$3.65. On Tuesday the packers were again slow in coming into the market, and thought to depress prices some 5¢, at least in valuation, but in this they did not succeed. The quality was good and there was a better demand from outside shippers, so at present writing the tops stand at \$3.70, with the bulk \$3.45 @ \$3.60, heavy hogs \$3.55 @ \$3.70, mixed packing \$3.40 @ \$3.55, light hogs \$3.30 @ \$3.35, with pigs at \$3 @ \$3.30.

SHEEP.—During the past week the market was very steady indeed and full prices obtained for all grades offered. This week

the receipts on Monday were 5,448; on Tuesday 2,964 head. Among the sales this week may be noted: 739 Colorado lambs of 80-lb average, \$4.75; 487 Colorado lambs 78-lb average, \$4.70, and 248 of the same, 73-lb average, \$4.60. A bunch of 948 clipped Colorado of 66-lb average, \$4.25. A bunch of 231 Colorado wethers of 102-lb average, at \$4.10; a bunch of 247 New Mexican yearlings, of 88-lb average, \$4.35; a bunch of 527 Texas lambs, of 57-lb average, \$4.10; a bunch of 600 Oregon wethers, of 106-lb average, \$3.92½. Good fat sheep are in scant supply and are bringing steady prices. Lambs and yearlings, however, as can be seen are about 10¢@15¢ lower than former week.

Improvements in Shipping Cattle.

The accommodations made for cattle on board a modern cattle ship are luxurious in contrast with the cruelty and suffering attendant on their shipment in the early days of the trade. Their fodder is of the finest quality, their stalls are as comfortable as they can be made, and are lighted by electric light. With this greater care for the comfort of the beasts has come a largely reduced loss in transit. In this particular direction the war has brought about one salutary reform. The first steamers sent to Cuba lost in transit from ten to thirty-eight head. This loss, it is said, was caused almost entirely by the loading of cattle into the steamers by hoisting them with rope and pulley, the pulley being hooked into a rope about the base of the horns of the animal, allow the whole weight to be held up by the horns. This barbarous practice has now been discontinued, and all the steamers in the trade have ports large enough to allow of driving the cattle through them. Since the loading by hoisting was abandoned, the loss of cattle in transit has been very small.—Los Angeles (Cal.) Times.

NEPONSET RED ROPE INSULATING PAPER
FOR LINING
Cold Storage Houses **Refrigerators.** **Cars, Etc.**
WATERPROOF, AIR TIGHT, CLEAN, A HIGH NON-CONDUCTOR AND ABSOLUTELY ODORLESS.

SAMPLES AND PUBLISHED PARTICULARS SENT FREE ON APPLICATION TO
F. W. BIRD & SON,
EAST WALPOLE, MASS.
THIS PAPER IS ACCEPTED BY EXPORT AS THE STANDARD OF REPUTATION

GENUINE PARCHMENT PAPER.

Use the kind of Parchment Paper that you can boil your Meats in. If you cannot boil a ham in Parchment Paper, it is an imitation, not the Genuine Parchment Paper; test this.

We solicit your orders for Parchment Paper for wrapping Smoked Meats, Hams, Bacon, Shoulders, Bacons, Bellies,

ESTABLISHED 1885.

Thirteenth Year.

PATERSON PARCHMENT PAPER CO.,

A. B. C. Code used.

Office and Works: PASSAIC, N. J.

Cable Address, "Parchment," Passaic, N. J.



California Skinned Hams, etc. For lining Sausage Boxes, Sliced Ham or Sliced Bacon Boxes, and for wrapping all Boiled, Cooked and Pressed Meats, also Circles and Linings for Half Barrels and Box Linings. If you want Parchment Paper printed, ask for samples and prices.

INCORPORATED 1891.

PACKINGHOUSE NOTES.

* F. F. Squire, of John P. Squire and Co., Boston, Mass., was at his Chicago office during the week.

* The canning factory located at Cherry Creek, N. Y., will be enlarged this spring. The contemplated improvements include new machinery, large boilers and engines.

* A bill has been introduced in the Charleston (S. C.) City Council for the establishment of an abattoir to be operated by any company or concern under the protection of the city.

* The Palmetto Company, of 944 Drexel building, Philadelphia, Pa., issued stock for \$2,500,000. The purpose of the company is to manufacture gine and other products from the Palmetto plant.

* Dubuque Packing Co., of Dubuque, Iowa, has been incorporated to do a general meat and packing business. The capital is \$30,000. The incorporators are: Christian Schmitt, James Beach, E. J. Beach.

* The retiring president, Mr. John C. McCoy, of the Kansas City Live Stock Exchange, was recently presented with a handsome chest of silver in appreciation of his services as its presiding officer for the past three years.

* H. W. Adams, W. H. Bartlett and M. W. Bartlett have formed a corporation to be known as the Adams Cattle Co., under the laws of the Territory of Arizona, doing business in the town of Glendale, in that Territory, with a capital of \$25,000.

* The John Boyle Company of Baltimore, Md., has been incorporated to do a general canning and packing business. The capital stock is \$25,000. The incorporators are: John Boyle, Charles J. Brooks, Arthur E. Kidwell, James R. Seward and James V. Brooks.

* Robert Elliot of Milwaukee, Wis., has purchased the La Crosse Packing and Provision Company's land and abattoir at Medary, in that State. The price paid was \$12,500. This property cost originally \$125,000. The present plant was put up in 1889. It was a local enterprise, but did not pay. Mr. Elliot may refit the plant in a measure.

* The Chesapeake and Ohio Railroad is said to have given the Newport News Abattoir Company twenty-five acres of land on its tract of fifty acres directly east of the railroad above the Old Point Junction. It is said that work on the buildings of the company will be commenced in a short time. In addition to the abattoir proper for slaughtering the cattle, the stockyards, the ice plant and storage houses, there will be erected a tannery to treat the hides, and a fertilizer plant to utilize the bones, etc.

* At the annual election of the Kansas City (Mo.) Live Stock Exchange, these officers were selected for a year: President, W. S. Hannah; vice-president, I. H. Rich; directors, C. A. Davis, H. M. Sparrow, G. M. Walden; board of appeals, H. C. Offutt, R. C. White, William Epperson, Zeb F. Crider, F. B. Mitchener; board of arbitration, J. E. Hale, W. A. Rogers, R. H. Duke, C. G. Bridgeford, G. W. Campbell. The new president, W. S. Hannah, is a member of the firm of Wright, Hannah & Gilchrist and has been in the live stock business at the yards for thirteen years.

* Mr. George Roper, representing a large Liverpool (England) packinghouse, while at Cincinnati, said regarding American pork: "We purchase annually American pork to the value of \$1,100,000, mainly from Chicago and Cincinnati, and it is a very popular article of diet with the British people, with the trade continually increasing. Canada, however, where I have just been, is becoming a very formidable rival of the United States in the pork packing trade, and this is attributable, in a large measure, to their breeding a hog especially adapted to the taste of our market—a long, lean hog that will weigh about 225 pounds when ready for slaughter. We do not go in for very big or very fat hogs any more. Your pork producers would be wise to bear this in mind."

WHERE THE BORAX GOES.

The general public, the general agitator (the "yellow" organ), and many respectable people and journals are evidently disturbed by the fact that in our columns some of our clients advertise borax, boric acid and food preservatives which may or may not contain this or any other acid. They are disturbed because they are frightened of acids in general, and are disturbed because some of our advertisements speak of borax and boric acid as food preservatives. This disturbance of mind seems to have become abnormal because we have not explained all of this apparently direct evidence to convict the packers of using borax and boric acid in canned and on refrigerated beef.

The packers have said that they do not use this or any other acid on their refrigerated nor in their canned meats. Dr. Bigelow, Prof. Clarke and Prof. Attwater, the eminent chemists of the United States government, have analyzed these products and found none of these acids. Our own laboratory tests verify the statements of the packers and these noted laboratory experts of our government.

These experiments do not contradict the well-known fact that borax and its acid go to Chicago packers, we are told. Certainly not. What use, we have been persistently asked, are these materials put to? We have been waiting for those who have so positively and specifically indicted the American meat industry for criminal intent and criminal practice to show as positively that boric acid is really dangerous if used, and then to as specifically show exactly where it is used. After so vile an indictment, and so wordy a prosecution of the case, we expected to see those who laid the allegation drive it home as charged, or to see them fail and nolle prosequere with apologies. None of these proper anticipations have been realized.

Common rumor has been taken from the tongue of the layman and passed from mouth to mouth. Having found nothing, and told nothing of consequence, the mouth blast goes on. We will furnish the information needed by giving the principal uses to which borax or boric acid is put. This information will doubtless startle many who did not know the facts before, and, at the same time, show a

field and a clientage large enough to warrant the existence of concerns whose capital and operations, if you please, run into millions of dollars.

Remember this: Boric acid is not really an acid. It is a salt. In fact, it is called "boron salt." If an acid, it is the mildest acid in existence. But to its uses.

The packers use borax. They roll the hams, cured and fresh meats which go to the United Kingdom in borax because the British importer when he gives his order gives it with this instruction: "To be packed in borax."

We export to the British Isles 964,000,000 pounds of hogs, sheep and cattle products annually. The Briton knows the value of boron salt if the American does not. Those starchy Britishers are a pretty healthy looking lot of "poisoned" people. They are at once struck with our dyspeptic-looking visages. Well, meat packers need borax in which to roll these annual million pounds of meats which go to "perfidious Albion" to give the British lion his healthy roar. Less than 1 per cent., or one pound of borax to the 100 pounds of meat, is used. Anything under 2 per cent. promotes digestion and aids health. For the above purpose the American packers use about 10,000,000 pounds of borax per year.

The meat packers of the United States use about one-sixth of the borax consumed in this country.

The meat packers also use borax in making soaps. Several of these big concerns are the biggest soap manufacturers in America. Many millions of pounds of this by-product are made annually by our large meat packers.

Boric acid is used in nearly all of the dairy products, such as milk, butter, etc. The enormous size of the American dairy industry is generally known and needs no figures to express it. Whether for fresh, canned or bottled milk, for butter or other products, the dairy products carry about 1 lb. of boric acid to 200 pounds of the product in which it is used. This is on the basis of a half per cent. Millions of pounds of boric acid are used yearly in this connection.

The fish packers use it. Many of the leading fish packers use borax and boric acid, both for keeping and in canning fish. The fish industry is one of the largest of the many



Makes absolutely Pure Brine.
Gives the Mildest Cure and the Brightest Meat.
Produces the Finest Flavor and Gives Weight.
Prevents Ropy Pickle and Slimy Meats.

Use Retsof Salt on your Hides if you want to get Good Color and Good Weights.
Retsof Salt has no equal for Ice Machines, or in the Manufacture of Soaps.

For Prices and Samples apply to

JOY MORTON & CO.,

OR

BROWN & SHAW, 11 Broadway, N. Y.
E. A. LEVIAN, 120 Milk St., Boston.
B. B. QUINN, Cleveland, Ohio.

DEALERS SALT, SAL SODA, SODA ASH.

Pier 1, CHICAGO, ILL.

Stempel Fire Extinguisher

Chemical Charges
for all
Extinguishers.
Fire Department
Supplies Generally.

Used by Pennsylvania R. R. Co., The West Philadelphia Stockyards Co., E. A. Phillips, Supt.; The United Gas Improvement Co., Union Traction Co., Knickerbocker Ice Co., Franklin Sugar Refining Co., Baugh & Sons' Co., Harrison Bros. & Co., Inc.; George V. Cresson Co., and many others.

UNEQUALLED for SIMPLICITY, CERTAINTY,
QUICKNESS, POWER IN ACTION,
Tested to 400 lbs. and fully Warranted.

Approved by.....
PHILADELPHIA
FIRE
UNDERWRITERS'
ASSOCIATION.

H. R. BENNETT, 1217 Filbert St., Philadelphia.

FACTORY NO. 1,
FIRST DISTRICT, ILLINOIS.

J. N. FRIEDMAN, Secy.



big industries in this country. There is an avenue here for the use of millions of pounds of borax and its acid. The per cent. used to each pound of fish is unappreciable.

Vegetable packers use it, both in the canning of the garden product and in the solution in which vegetables are pickled. The vegetable pickling and the vegetable canning industry of the United States is an enormous one. Millions of pounds of this product are put up annually.

We thus see how the meat packers, the fish packers, the milk packers and people, and the vegetable packers and picklers use it. All of them use it in such ridiculously small quantities that the most sensitive doctor could not assay its use in those industries in those minimum quantities.

Tanners use it for softening the water used in the tanning process. It assists in keeping the natural gelatine in the hides, making the leather better. Millions of hides are annually tanned in this country. This fruitful source and side-partner to the meat slaughtering interests, take enormous quantities of borax.

The starch makers use it. They buy carloads upon carloads of it every year. They find borax a proper ingredient in their business. It is their secret. We leave it there.

We now leave food and its side products to step out into the world of commerce for its general trade and private use.

Borax is generally sold for household and pantry use. There is scarcely a respectable household which hasn't borax in some form or other within its door.

Every doctor prescribes it in his daily practice and uses it in nearly every surgical and chemical case.

Every hospital in this country employs borax and boric acid as an antiseptic and for internal use for its patients.

Every drug store in the land and every manufacturing chemist carries a stock of both borax and its acid. The manufacturing world generally does not purchase from these sources of supply. There are more than 200,000 drug stores alone in the United States. To these can be added the wholesale chemists and unattached professional, college and private laboratories which use these chemicals.

The cotton and the woolen mills of the country use borax. It is a mordant. It keeps the sizing of the mills sweet. It prevents the woolens from shrinking by keeping the

fibres from curling. It is used in the coloring of calicos to prevent the color of the print from running out. It keeps calicos from fading. Enormous quantities of this matter are used by our great mills for the above purposes.

Borax is also used in all of the large public and smaller private laundries to soften the water and to assist the wash without injuring the fibre of the fabric.

The enameling concerns of America use more borax than do the packers. It is used on all enameled ware. This industry is a vast one in this country, and it takes millions of pounds of borax annually.

The extensive crockery ware manufacturers and pottery makers use borax extensively and consume vast quantities of it every year in their respective businesses.

All iron welders, jewelers and factories where the brazing of bicycle and other tubing is done use borax. Each of these three industries is a large one and requires immense quantities of borax. Millions of pounds of it are needed annually by these trades.

The stiff hat manufacturers use it for cutting the shellac. There are nearly half of seventy million people using stiff hats. The hat manufacturing business of America is one of its biggest and most important industries. The quantities of borax used by the hat people may be easily imagined.

There are others. But these will do, we think.

We have traveled far outside of our clients, but those named are clients of our advertisers who sell the borax, boric acid and preservatives about which there has been such public comment and so much private inquiry.

We are through. Do you, reader, know some of the commercial uses for borax and its acid, and are you satisfied about the quantities? Do you see a big enough market in these avenues to warrant the existence of large companies which sell this product? If not, go and ask each industry just how much it uses and you will be amazed. The meat packers only use it as we have told you. That is all.

The partnership between John Reilly and Matthew T. O'Reilly, at Providence, R. I., was recently dissolved. Mr. O'Reilly succeeded in the business and Mr. Reilly retired from it.



New York Office, 85 Chambers St.
London Office, 108 Hatton
Garden, E. C.

MAKERS OF HIGH GRADE Thermometers

Scientifically
Adapted for
all Manu-
facturing
Processes.

Special

Thermometers
For
PROCESSING
CHEMICAL
BATH
VACUUM PANS,
LARD
REFINING,
REFRIGERATING,
COLD
STORAGE,
HAM BOILING,
HAM TESTING,
SOLDER
MACHINES,
ETC., ETC.

Write for
Catalogue.



Fig. B-8.



Fig. D-16.

New York Produce Exchange Notes

Produce Exchange memberships have sold at \$300 and are quite firmly held.

Walter Sebastian Kramer (Richardson Kramer & Co., brokerage and provisions) was proposed for membership by Dan B. Smith, and John Miller (C. B. Richards & Co., steamship agents and ship brokerage) by C. W. Rowley.

Visitors at the Exchange: J. Dewey, J. R. Godman, Martin M. Schultz, O. H. Boughost, J. Buckingham, J. Nessler, J. F. Smith and A. T. Frinewell, Chicago; John M. Kennedy, Cincinnati; W. L. Green, Jr., St. Louis; T. J. Venseman, Buffalo; John Gordon, Buffalo; J. A. Sammis, Minneapolis, and T. T. McLaughlin, Detroit.

Cudahy's Chief Credit Man.

S. W. Bassett, head of the credit department of the Cudahy Packing Company of South Omaha, Neb., was in the city during the first part of the week. He left on Monday for the West. Mr. Bassett was merely making a periodical trip.

The Frick Company's Useful Catalogue.

The Frick Company, engineers, of Waynesboro, Pa., has issued an expansive catalogue, in which they give much useful and instructive information about the ice machines they manufacture. It is pointed out that the desire to buy cheap machinery is a mania with many purchasers. It is shrewd to buy at a fair price; but beyond a certain limit, cheapness is to be avoided; it is not true economy; it is false economy.

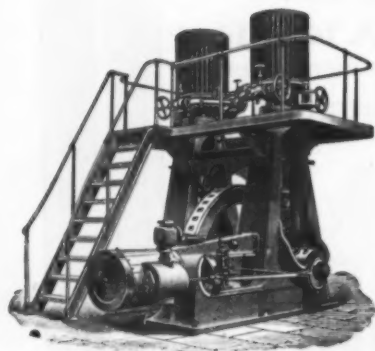
"He is a public benefactor that conducts an honest trade, and he is wise who pays the full value of his purchase."

The splendid mechanism of the machines and refrigerating machinery of the Frick Co. is too well known to require lengthy comment in these columns. The company says: "We wish it distinctly understood that we build only high grade machinery of the most modern and efficient type, strong, durable, convenient, economical, handsome, and on the inter-

changeable system, and carry details in stock. We solicit critical examination and exhaustive tests by competent persons."

The catalogue is handsomely illustrated, showing various views of the Frick Company's well equipped plant. They will promptly honor all requests for copies of the catalogue.

—The slaughterhouse of Joseph Ambruster at Mauch Chunk, Pa., has suffered \$1,500 damage by fire.



FRICK COMPANY ENGINEERS.

ESTABLISHED 1853.
INCORPORATED 1883.

S. B. RENNERT, President.
A. H. STRICKLER, Vice-Pres.
H. B. STRICKLER, Treasurer.
EZRA FRICK, Gen'l Man. & Sec.
A. H. HUTCHINSON, Manager Ice & Refrigerating Machine Dept.

Capital, \$1,000,000.

Manufacturers of the ECLIPSE ICE MAKING AND REFRIGERATING MACHINES. We build the largest and most successful Ice Making and Refrigerating Machinery made in this or any other country. Send for our list of References and New Ice Machine Circular for 1896, describing latest improvements and methods for Making Ice and Refrigerating. Also builders of First-class CORLISS STEAM ENGINES. Send for Corliss Engine Circular, 1896. Special High Speed (New Pattern) AUTOMATIC STEAM ENGINES. Send for High Speed Engine Circular, 1896.

Corliss Steam Engines. Ice Making Machinery.

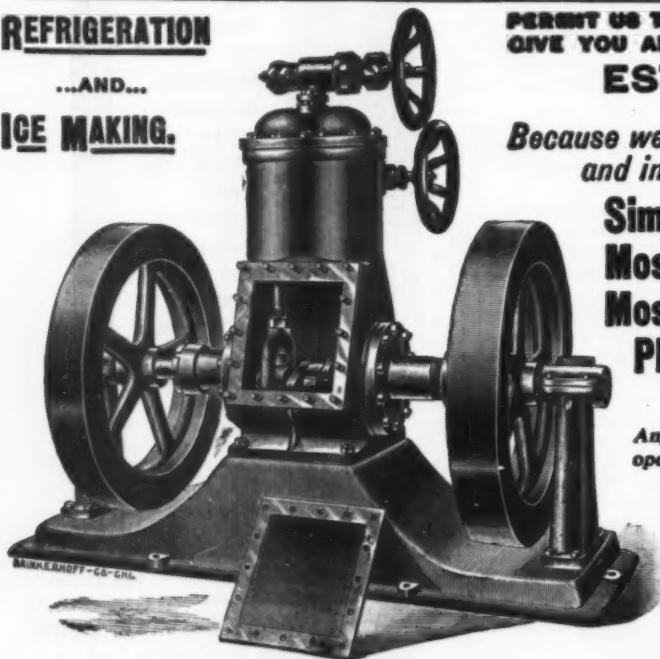
High Speed Engines. Steam Boilers.

Frick Company, WAYNESBORO, FRANKLIN COUNTY, PA.
ENGINEERS,

REFRIGERATION

...AND...

ICE MAKING.



THREE-TON COMPRESSOR.

PERMIT US TO
GIVE YOU AN

ESTIMATE.

*Because we manufacture
and install the
Simplest,
Most Durable,
Most Efficient
Plants.*

Anyone competent to
operate motive power
can operate them.

ONE TON TO
TWENTY-
FIVE TONS.

GEO. CHALLONER'S SONS CO.

ENGINEERS and FOUNDERS.

35 Osceola Street OSHKOSH, WIS.

MINERAL WOOL

BEST AND CHEAPEST
INSULATOR FOR

Cold Storage and Ice Houses

SAMPLES AND CIRCULARS FREE.

U. S. MINERAL WOOL CO.

2 CORTLANDT ST., NEW YORK.

Western Mineral Wool Co.

CUYAHOGA BLDG., CLEVELAND, O.

CHAS. W. BOYER, M.E.

81 Walnut St., Somerville, Mass.

**EXPERT ON REFRIGERATING, ICE
AND ABATTOIR MACHINERY. . . .**

Inspections and tests made to determine the
most economical method of running a Re-
frigerating or Ice Making Plant. Errors of
Construction Located and Corrected. . . .

Designs, Specifications & Estimates Prepared.

Expert supervision given for purchasers having
plants in prospect or in process of erection.

The Binders for The National Provisioner

will enable you to keep together in good shape the 26 numbers comprising
a Volume. The price, including a punch, is \$1.50; without punches,
\$1.00. Address THE NATIONAL PROVISIONER Office.

Ice and Refrigeration

—Fire in the Haymarket Square, Chicago, damaged Arnold Bros.' meat business \$10,000.

—The Independent Ice Co., of Cleveland, O., has increased its capital stock from \$50,000 to \$100,000.

—A large cold storage plant is to be built in Havana by Chicago capital. W. B. Crosby will fit in the refrigerating machinery.

—E. E. and Manville Gant, of Greenfield, Ind., have purchased the Klotz Bros.' ice plant at Lebanon. The price paid is said to have been \$6,000.

—Frank X. Haser has purchased an ice plant of thirty-five tons capacity at Lansdale, Pa., and also the Effrig pork packing establishment in the same town for \$16,000.

—The Clarion Creamery Association of Clarion, Iowa, has been incorporated with a capital of \$1,500. The corporators are: G. L. Mechem, president; J. F. Buck, vice-president; A. P. Morton, secretary, F. W. Zastrow, treasurer.

—It is said that Frank K. Haser, of Marcus Hook, Delaware Co., who purchased the Effig meat packing plant at Lansdale, Pa., recently, will convert it into a brewery at no remote date. The plant cost \$75,000, and was bought for about \$16,000.

—The Superior Street Market, Toledo, O., will be improved. The Washington and Superior street building will be purchased and the land from Lafayette street to the alley at a cost of \$72,000. The enlargement and installation will be elaborate. The city authorities are busy with plans, etc.

—The Schwarzschild & Sulzberger Beef Co. of Cleveland, Ohio, has been incorporated with a capital of \$5,000. The corporators are: John A. Howard, John S. Colwell, Arthur J. Birdseye, William B. Fox, and Robert Seannel. Messrs. Howard, Colwell and Birdseye are of Forty-fifth street and First avenue, New York City.

—Manufacturers of machinery and appliances for the making of artificial ice and cold storage warehouses had a fairly prosperous year in 1898, and the business is extending on every hand just as fast as improvements of the old processes and the invention of new ones simplify the industry and make results more certain. There is a good deal to learn yet in the best methods of applying cold stor-

age to delicate and perishable food products, but that is so of all trades, and American ingenuity leads the world in overcoming obstacles in this line, just as it does in others. Hundreds of thousands of dollars were invested in ice plants in 1898, and that amount will be largely increased in 1899.—Augusta (Ga.) Herald.

—The leading ice manufacturers of Kansas and Missouri at a recent meeting at Kansas City organized the Kansas and Missouri Ice Exchange. Owing to the vast crop of natural ice gathered this season, one of the leading manufacturers said that there was nothing the artificial manufacturers could do but meet the natural iceman's price this summer on the commodity, or shut down their plants. During the course of the conference Mr. C. A. Lorey, agent of the National Ammonia Manufacturing Co., had this to say in regard to liquid air: "It will never be a practical commercial commodity. My company, the syndicate, has millions at stake on this question, and when the discovery of liquid air was made I was sent to all the great European laboratories to study the possibilities of its being put on the market. My work took me to five European countries. I spent months in investigating the subject. I gave my company a full report, supported by the opinions of all the leading experimenters and scientists. The first pound of liquid air made by Lord Kenyon cost £500 sterling. That it can never be manufactured economically is the judgment of the leading scientists at the present time."

Henry Vogt Machine Co.

The Henry Vogt Machine Co., of Louisville, Ky., has just closed a contract with the National Quick Ageing Spirits Co., of that city, to furnish them one of the former's standard 25-ton refrigerating machines, this to be erected at once. The Vogt Company also commenced this week the erection of a 15-ton plant for the Water Supply Co. at Georgetown. This plant will have a capacity of 30 tons a day.

A sad fatality happened to Thomas O'Neill, a butcher employed at the South St. Joseph (Mo.) packing plant of Swift and Company. His two brothers, Edward and Jack, cut him to pieces during a quarrel over money.

DECREASE OF EXPORTS.

In the last edition of the "American Sheep Breeder" the necessity of exporting sheep in healthy condition is thus convincingly treated:

"Only 184,596 live sheep and lambs were exported to the United Kingdom from the United States and Canada during the last fiscal year, as against 422,603 in the sheep exporters' heyday of 1896. Commenting on this remarkable decline in our export trade in mutton sheep, a well-known and acknowledged authority on mutton recently said before a New York audience that the cause of this decline was the want of high class mutton, good enough for British taste and demand. The real cause for the serious decline in this trade is not in the inferior quality of the product as compared with earlier years, but is traceable direct to the recklessness of sheep exporters, who were so anxious for immediate profits on their sheep that they were willing to imperil a great and growing trade by shipments of scab-infected sheep. Warned repeatedly that this carelessness would surely result in the ruin of the trade, both the shippers, and the government authorities, whose duty it was to put a stop to the dangerous and reprehensible practice, paid little heed to protests both at home and from abroad until the day of reckoning came. The result is that our yearly export trade in live sheep and lambs has fallen away below 200,000 head at a period when it might easily have reached 1,000,000 head. It is true that our mutton sheep are susceptible of great improvement both in breeding and feeding, but they are not so poor as to have practically dissipated a splendid and increasing trade. No country on earth can successfully compete with the United States and Canada for supremacy in the live sheep markets of Britain if only the proper safeguards are observed and our sheep landed in perfectly healthy condition. This will never be done except under rigid and inflexible government supervision."

Against the Willis Cattle Bill.

The Board of Aldermen, of Buffalo, N. Y., passed resolutions recently disapproving of the Willis Cattle Bill, now pending in the New York Legislature, which, if passed, would, it is claimed, prove disastrous to the live stock market at East Buffalo, and divert thousands of dollars in trade from that city. It was directed that the members of the New York Legislature be earnestly requested to defeat the passage of the bill.

The Sydney Preserving Co.

Mr. J. B. C. Miles, secretary of the Sydney (Australia) Preserving Co., has given out the following figures showing the business of the company during 1898. There were killed, 957,618 sheep and 3,789 cattle. The shipments for the year were as follows: 114,563 cases preserved meats; 3,114 cases extract of meat, and 12,132 casks of tallow (6,820 tons).

REASONS WHY

P & B INSULATING PAPERS

They are the most Durable in the market.
They are thoroughly air tight, moisture proof and odorless.
They contain no tar and have no odor.

The P & B Papers for insulating purposes in cold storage and packinghouses, are more extensively used than any other papers made, entirely on account of their merit.

P & B PAINTS

A PERFECT COATING FOR PIPES, COILS, CONDENSERS, VATS, ETC.

The P & B PAPERS and the P & B PAINTS are entirely acid and alkali proof. They are also unaffected by extremes in temperature.

ARE THE BEST.



THE STANDARD PAINT COMPANY,
Manufacturers of P & B Products.
81 & 83 John St., N. Y.
Chicago Office, 189 Fifth Ave.

Write us for Samples and full particulars.

JOHN D. CRIMMINS, Jr.,
PRESIDENT.

ATLANTIC ALCATRAZ ASPHALT CO.,

OFFICE, 57 East 59th Street, N. Y.

MANUFACTURERS OF

Atlantic Alcatraz Asphalt Paint,
Atlantic Alcatraz Roof Paint,
Atlantic Alcatraz Felts.

CONTRACTORS FOR

ASPHALT FLOORS,
WATERPROOFING,
INSULATION, ETC.



ALCATRAZ Is An
ASPHALT Absolute
Insulator.

ASK US FOR PARTICULARS, or,

Wheeler & Thomas, 169-171 Wells St., Chicago, Ill.
Thomas J. Hind, 19 Milk St., Boston, Mass.
Winding & Gesellschaft, 609 Pabst Bldg., Milwaukee, Wis.
T. J. Lewis Roofing Co., Omaha, Neb.
F. W. Heerwagen, 506 Prudential Bldg., Buffalo, N. Y.

Exports of Provisions.

The exports of pork, bacon, hams and lard from the principal Atlantic seaboard, their destination, and a comparative summary for the week ending Feb. 18, 1899, is as follows:

PORK, BBLs.				
To	Weekending Feb. 18, 1899.	Same Week, 1898.	Nov. 1, '98 to Feb. 18, '99	
U. Kingdom...	1,825	1,849	34,300	
Continent	962	1,621	19,551	
So. & Cen. Am.	114	98	6,403	
W. Indies	1,298	2,959	35,814	
Br. No. Am.	654	46	5,057	
Other countries	15	26	258	
Total	4,568	6,590	101,383	

HAMS AND BACON, LBS.				
U. Kingdom...	10,395,181	19,962,657	237,597,327	
Continent	2,053,925	4,314,922	51,091,096	
So. & Cen. Am.	61,725	14,975	1,992,750	
W. Indies	581,600	151,650	3,572,292	
Br. No. Am.	1,200	15,225	
Other countries	2,000	4,200	231,275	
Total	13,094,731	24,448,404	294,502,985	

LARD, LBS.				
U. Kingdom...	3,250,734	7,555,253	92,581,161	
Continent	5,144,032	7,128,436	133,626,532	
So. & Cen. Am.	229,705	415,365	6,445,830	
W. Indies	571,430	758,340	8,461,935	
Br. No. Am.	26,250	61,430	
Other countries	1,000	49,320	647,320	
Total	9,223,151	15,906,714	241,829,208	

Recapitulation of the week's reports.

Week ending Feb. 18, 1899.

From	Pork, Bbls.	Bacon and Hams, Lbs.	Lard, Lbs.
New York ...	2,466	5,493,575	3,132,151
Boston	949	4,623,325	2,385,325
Portland, Me.	432,690	31,936
Phila., Pa.	1,176,090	192,691
Balt., Md.	153,490	328,719
Norfolk, Va.	2,711,637
Newport News	231,858
New Orleans.	10	8,625	208,925
St. John, N.B.	1,143	1,227,066
Total	4,568	13,094,731	9,223,151

COMPARATIVE SUMMARY.

	Nov. 1, '98 to Feb. 18, '99.	Nov. 1, '97 to Feb. 19, '98	Increase.
Pork, lbs.	20,276,600	16,645,600	3,631,000
*Hams, B'n, lbs.	294,502,985	298,423,863	3,920,878
Lard, lbs.	241,829,208	217,224,587	24,604,621
*Hams, Bacon, decrease, 3,920,878 lb.			

U. S. Appraisers' Decisions.

The following decisions were handed down this week by the United States Board of General Appraisers:

Feb. 17, Booth & Co., New York.

The merchandise in question consists of sheepskins with the wool on. The collector reports that the skins were passed free of duty, but that the wool was assessed at 3c per pound, under the provision of par. 358 and 360, Tariff Act of 1897. The importers make two claims, as follows: First—That the merchandise is free of duty under par. 664 of said act. This paragraph allows free entry to skins of all kinds, raw, "except sheepskins with the wool on." The appraiser has found and reported that the skins in question contained, or were covered with, more than 1,300 pounds of wool, of class 3. The importers have introduced no evidence as to the character of the skins, nor have they attempted to bring their case within the rules laid down by the Board for "shearling sheepskins" in the case of In. re Bloom, G. A., 4,300; nor do the skins appear to be of that kind. The contention of the importers is, therefore, overruled, as without merit. The second contention made by the importers is that the wool or hair upon the skins is of no commercial value. For the reason already set forth, this claim would likewise appear to be untenable. The protests are overruled on all grounds, and the decision of the collector affirmed in each case.

CATTLE DYING BY THOUSANDS.

On account of the prolonged and severe drought in Australia, stock are dying by the thousands. Pastoralists and graziers are very much discouraged thereby. There seems to be no sign of a break in this severe hot spell there.

Mr. E. S. Carpenter Dead.

We regret to announce the death in New York, last week, Feb. 16, of Mr. E. S. Carpenter, who was for a number of years the treasurer of the Westinghouse Electric and Manufacturing Company. The funeral took place in Pittsburg and was largely attended. Mr. Carpenter was a man of keen ability and fine judgment, and his demise is a loss indeed.

The war was all over before our handbox General took to the field, and the welkin was made to ring with the praises of Dewey, Shafter, Sampson, Schley, Wheeler, Roosevelt and other valiant fighters who couldn't get to the front quick enough. Something had to be done to bring the ambitious aspirant for a Lieutenant Generality to the front, and what method was left but to jump onto the army beef?—Drovers' Journal.

ARCTIC FREEZING CO.,

Cold Storage and Freezing

119, 120 & 121 WEST ST.,

Telephone 1053 CORTLANDT.

NEW YORK.

BOOTHMAN & ROBINSON, Proprietors.

\$1--ONE DOLLAR.

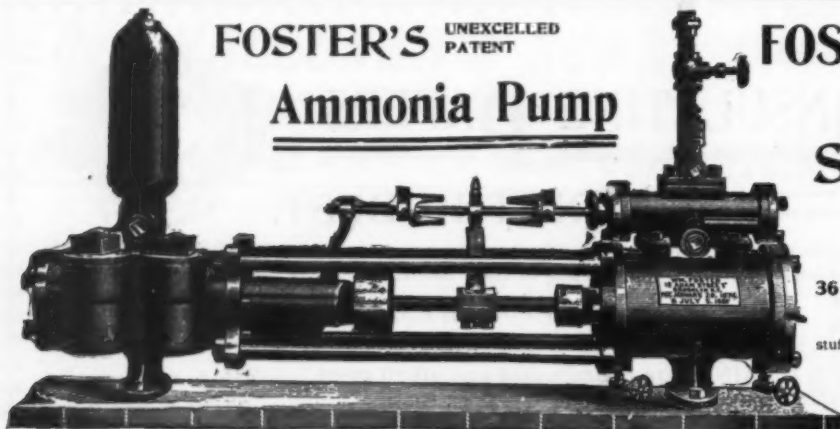
Send us \$1, and we will send to you one copy of Redwood's Theoretical and Practical Ammonia Refrigeration. 116 pages, cloth bound.

The National Provisioner Publishing Co.

284-286 Pearl St., New York.

FOSTER'S UNEXCELLED PATENT

Ammonia Pump



FOSTER PUMP WORKS

Successors to WILLIAM FOSTER,
Manufacturers of Patent Improved

STEAM PUMPS

FOSTER'S EXCELSIOR ROTARY PUMPS,

Beer and Mash, Boiler Feed, Tank, Air, Deep Well and Artesian Well Pumps.

36 and 38 Bridge St.,

BROOKLYN, N. Y.

The advantages of this Pump are, its extra long double stuffing-box, which is so arranged that any leakage from air is carried back into the suction again. It has extra hard steel Piston Rod, which is made in two sections, so as to be easily replaced when ammonia part of piston rod is worn out, and without necessitating the removal of the steam portion of rod.

PACKINGHOUSE AND GRAIN ELEVATOR ROOFING.

An entirely new departure in the line of roofing has been adopted by several packers in the country by the use of Asphalt Felt and Asphalt Mineral Rubber Cement for roofing packinghouses, in lieu of the old tar and tar paper products. The destructive action of chemicals, and the variations of temperature have compelled packers to look for a material which would withstand these conditions. They have found that genuine Asphalt Mineral Rubber answers all requirements, makes the best and most durable composition gravel roofs ever used, and can be applied upon buildings with a pitched roof of 6 to 8 inches to the foot.

The Assyrian Asphalt Company's roofs are genuine "Asphalt Felt Roofs," and not "Coal Tar Pitch Paper Roofs." They use Asphalt Saturated Felt in preference to coal tar felt for the purpose of binding the different coats or layers of asphalt; such felt being free of coal tar pitch, or other destructive distillation, lasts indefinitely. Coal tar pitch roofs disintegrate and have to be frequently repaired.

Their Genuine Asphalt Floors are especially adapted for packinghouses, shipping rooms, ice houses, breweries, laundries, dye houses and all buildings where a watertight and vermin-proof floor is essential. They will stand heavy traffic, are noiseless and dustless, easily

kept clean, and are unaffected by acids, alkali or brine.

The Assyrian Asphalt Company's Mineral Rubber Asphalt Paints and Dips are unequalled in durability for coating corrugated iron work upon grain elevators and iron roofs.

U. S. SALTED PORK IN SWEDEN.

Consul Bergh, of Gothenburg, Sweden, writing to the State Department, under date of Jan. 13, says:

"According to statistics furnished by the meat inspection office of this city, 2,949 sides of salted pork have been imported from the United States during 1898, and trichinae have

been found in twenty-three pieces. Complaint is frequently made of packing of corned beef and horse meat, the barrels being of poor quality or carelessly handled by the cooper; so that the brine leaks out during transportation, and the meat arrives in bad condition and is consequently condemned by the inspecting officer."

An important industry in the form of the Peoria Chemical Co. has been launched at Peoria, Ill., for the manufacture of a combination laundry and toilet soap. The company is incorporated with a capital of \$50,000 by J. S. Stevens, Dr. J. C. Roberts and W. S. Kerr, with headquarters in the Woolner building.

DARLING BROTHERS' CO.

3 Bloomfield Street

W. Washington Market, New York

DEALERS IN

**Choice City Dressed Beef, Mutton,
Poultry, Game, Tongues, Hams,
Bacon, Lard, Etc.**

Formerly with the...

METROPOLITAN HOTEL SUPPLY COMPANY

WILL REMOVE

About March 1st to the commodious
quarters at

405-407 West 14th St.

Now being fitted up for their occupation
with the most improved Tracking and
Refrigerating and other apparatus.

HOTEL, STEAMSHIP and RESTAURANT SUPPLIES

Telephone 2468-18th St.

They have the Facilities.
They will give you Satisfaction.

NORTH PACKING AND PROVISION CO.,

PACKERS AND JOBBERS OF ... PROVISIONS

Highest Award, Diploma and Medal
at the World's Fair for Pure Lard, Hams,
Bacon, Bbl. Pork, Neutral Lard, Sausages.

**PURE LEAF LARD, 3, 5, 10-LB. PAIL
TUBS, TIERCES.**

Try their North Star Brand for
something extra choice.
Sure to please.

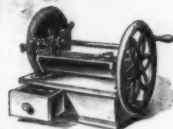
33 and 34 N. Market St., BOSTON.

444, 446 and 448 Produce Exchange, N. Y. CITY.

Packinghouse, Somerville, Mass.



Power Meat Chopper

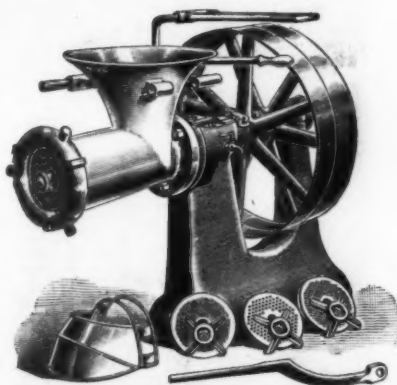
Rotary
Smoked Beef Shaver

Meat and Food Chopper

New "Rapid"
Coffee and Spice Mill

ENTERPRISE Power Meat Choppers

TINNED



No. 56, \$125.00

No. 66, \$225.00

No. 76, Steam Jacket, \$275.00

Send for our Illustrated Catalogue

The Enterprise Manufacturing Co. of Pa.

Third and Dauphin Streets

Philadelphia, Pa., U. S. A.

Sausage Stuffer
and Lard Press

Smoked Beef Shaver



Meat and Food Chopper

New "Rapid"
Coffee and Spice Mill

THE FROZEN MEAT INDUSTRY IN AUSTRALIA.

(Specially written for *The National Provisioner*.)

The frozen meat industry, with which is closely allied the preserved meat, extract and tallow boiling industries, is domiciled from Normanton in the Gulf of Carpentaria right round the Eastern seaboard to Adelaide. Nearly all the works are situated either close to or handy to the shipping ports, while others, such as the Australian Chilling & Freez-

ing Co.'s Works at Aberdeen and the Riverina Frozen Meat Co.'s Works at Deniliquin, are inland; the former being about 90 miles and the latter 200 miles from the coast; but these latter works are so well served by railways that their situation is rather an advantage so far as cost of manipulation and the better handling of the live stock and dead meat are concerned.

The freezing accommodation of some of the works run up to 3,000 sheep, or that equivalent of beef daily, while the storage accommodation of some is equal to 60,000 carcasses of mutton.

The machines in use for many years were those working on the mechanical cold air system, but their heavy cost in fuel and general

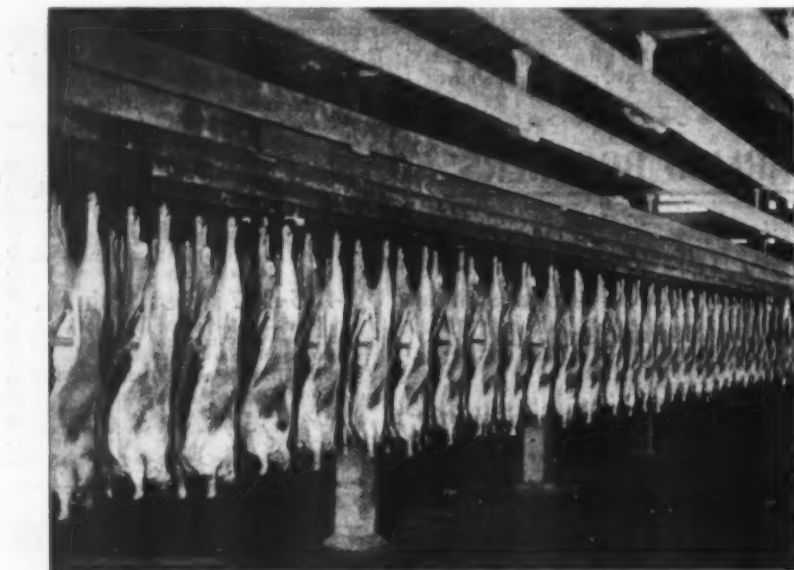
expensiveness has led to almost the whole of them being discarded, their place being taken either by direct expansion ammonia machines or by ammonia machines expanding in brine and cooling the circulating air; all being of the latest and most approved patterns in use in America and Great Britain. There

taining the lower temperatures required (at the country works from 4 to 6 degrees Fahrenheit) to place the meat hard frozen and in a satisfactory condition on shipboard. These low temperatures are especially necessary if the meat has to stand the long journey required by the meat of the Riverina Co., which is an average of seventeen hours between loading into trucks and thence into ship.

The works situated near the shipping send their meat on board either by means of carts, trolleys or lighters, all depending upon their situation and readiest means of transport. The county works, of course, depend entirely upon railway trucks specially built for the frozen meat traffic. These trucks are insulated and are airtight, the insulating materials, of which there is about six inches, being made up of layers of soft wood, airtight insulating papers with about four inches of chemically prepared cowhair—the latter being found after very extensive tests in our hot climate to be not only the very best insulating material obtainable, but also one of the lightest, a very great consideration in truck insulating, where lightness of materials is of great moment. By means of these trucks meat can be placed on shipboard at a temperature of from 10 to 15 degrees Fahrenheit.

Nearly all of the steamers and ships in the trade use mechanical cold-air machines, but some few now use the carbonic anhydride system. Ammonia machines are not used at all, principally on account of the danger from accident, and as nearly all the refrigerated steamers carry passengers, owners will do nothing to injure this branch of their business. Cold air (mechanical) machines are also favored because they are considered to be most suitable for the carriage of fruit, of which many steamers carry considerable quantities during the season.

The meat on shipment is stowed as closely as it will go (see sketch), the mail and line steamers carrying from 15,000 to 45,000 carcasses of mutton each, while the great frozen meat boats carry from 60,000 to 100,000 carcasses of mutton or that equivalent in beef—about three carcasses equaling one quarter.



THE FROZEN MEAT INDUSTRY IN AUSTRALIA.
Carcasses Cooling.

These vessels are insulated generally with

from 10 to 12 inches of charcoal or other material, and the machinery installed should be, and generally is, powerful enough to maintain the cargo at an average temperature of from



THE FROZEN MEAT INDUSTRY IN AUSTRALIA.
Carcasses Freezing; Before Bagging.

is, however, a decided favor shown to the direct expansion system, as it is found to be much more economical in fuel, more rapid and drier in freezing and more efficient in main-

from 10 to 12 inches of charcoal or other material, and the machinery installed should be, and generally is, powerful enough to maintain the cargo at an average temperature of from

12 to 15 degrees Fahrenheit. For the proper carriage of frozen beef and mutton the temperature should never be allowed to go higher than the latter point, as the risk soon begins at anything higher and results in damaged meat, insurance claims and all sorts of trouble.

Although we have learned a great deal about this industry during the last few years, we still have many things to get over, and one of the most vital is that of damaged cargoes, and in this our greatest obstacle is the careless manner in which ships sometimes look after their insulation, and also the careless way in which the temperatures are maintained after the ship gets to sea.

Charcoal, which is almost exclusively used in vessels, has proved to so very unsatisfactory and dangerous on land, although it is a good insulator that now it is almost everywhere tabooed in Australia, and kiln dried pumice, the product of New Zealand, is substituted in its place. The latter is almost as light, keeps drier, is germ proof and absolutely indestructible by fire, while, if a fire does take place, it is a great help in putting it out.

Ship owners are very slow in seeing all of this, but, as they have recently had one or two bad fires, besides having trouble with damp charcoal, they are now paying more attention to pumice.

With regard to the question of hard freezing versus chilling, the latter has had and is still receiving a great deal of attention, in the hope that we may yet discover the means of making it possible in the beef trade. But when it is considered that our beef is now between 45 and 65 days from port to port—not allowing for the time stored before shipment nor after landing—and carried in very large quantities by each steamer, it will be seen what a difficult problem we have to solve. Our experience goes to prove, and the experiments have been many and varied, that meat will keep sweet chilled for about 38 days—after that, if it cannot be landed and used, it must be frozen hard to save it, or it will certainly then go bad. Then, again, chilled beef must be carried hanging, which takes

ried almost preclude any such idea, while lambs, very curious to say, suffer much less from freezing than either beef or mutton, in fact, are not one whit worse and sell so well in London that there is no great wish to have much better means of transport.

The principal advantage which frozen has over chilled meat is that it can be carried much more cheaply, especially over long distances, keeps an indefinite period and can be held to suit the market or consumption, which cannot always be very well done with chilled

inadequate, and the consumption meagre—as the shipment and holding of chilled meat would be very expensive under these conditions. Our experiences in the supply of South African ports bears this out and you will no doubt find it the same in the West Indies.

Summing up the Australian frozen meat trade, while we have been terribly handicapped by successive years of drought, rendering fat stock suitable for shipment scarce, the business is capable of immense expansion. When it is considered that Australia

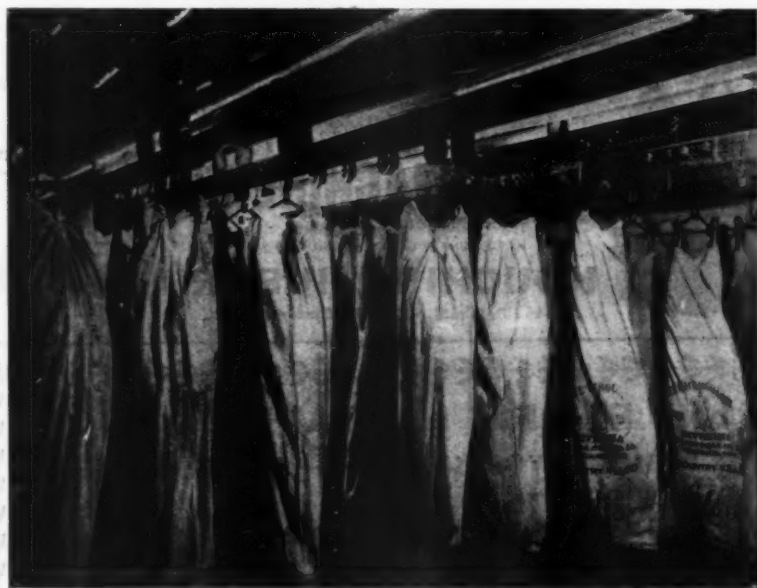


THE FROZEN MEAT INDUSTRY IN AUSTRALIA.
Frozen Mutton in Stores.

meat; besides, our experience is that once frozen, it is much less trouble and stands much less chance of getting damaged than chilled meat, especially in hot climates.

Considering frozen meat versus chilled meat from every point of view that we know

(without including New Zealand or Tasmania) after all the bad seasons still runs 82,000,000 sheep and 10,700,000 cattle, something remarkable will happen in the way of export when once the country is blessed with a series of good seasons similar to those enjoyed prior to the setting in of the drought, for not only are there the works capable of treating the stock, but British shipowners, recognizing the importance of the industry are fast building immense refrigerated steamers to compete for the carrying trade; so that everything points to an immense expansion in the Antipodes.



THE FROZEN MEAT INDUSTRY IN AUSTRALIA.
Carcasses Freezing; After Bagging.

up a great deal of room, while frozen beef is packed close like herrings in a barrel, and is therefore carried in the least possible space.

We have never made any very genuine attempt to ship chilled mutton, always recognizing that the immense quantities to be car-

ried, the latter is an impossibility for Australia with our present means and knowledge; and this also applies to any other country which wishes to send meat over long distances and hold it at its destination for any time—more especially if that destination be warm, means

VETERINARY CONGRESS AT BADEN.

The Department of State has received from the German Embassy at Washington, under date of Jan. 21, notice of the international veterinary congress to be held at Baden on August 9-14, 1899. The subjects to be discussed include prophylactic measures to prevent the spread of cattle diseases by the export of animals, treatment of tuberculosis in domestic animals, use of flesh and milk of animals affected by tuberculosis and requirements for inspection of meat, cure of foot and mouth disease and diseases of swine, dissemination of veterinary instruction, preparation of a uniform anatomical nomenclature in veterinary medicine, and care of rabies. The members of the congress shall consist of delegates from foreign countries and the German Empire, representatives of veterinary and agricultural societies, representatives of state and communal offices of public health and public hygienic institutes, and veterinarians who record their names and pay 12 marks.

—The Crystal Ice Co., of Fall River, Mass., has been incorporated. The capital stock is \$10,000. The incorporators are: Aime, Homer and Joseph A. Barre.

Tallow, Stearine, Soap

WEEKLY REVIEW.

All articles under this head are quoted by the lb. except animal oils, which are quoted by the gallon all in packages.

TALLOW—The market here has leaned in the buyers' favor. In fact, that has been the temper of affairs all over the country. But declines have not been as marked anywhere as in New York, with the city in hhds. sold here at $\frac{1}{4}$ decline and the various lots of country arriving here at from $\frac{1}{4}$ to $\frac{1}{2}$ off the best figures that prevailed in the recent activity. Yet the weakness has not had back of it anything especial from the other side. Indeed, the English markets are stronger, with the London sale on Wednesday at 3d. advance, while the cable said "600 casks were sold out of 800 casks offered." The continent advices have not been of ensier markets, but the trouble has been that there has been no continent demand here, while England as well has been indifferent over the offerings here. Aside from this indifference on the part of exporters, the market has had to contend with the meagre interest of home buyers. The soap trade has been very indifferent over offerings of tallow for fully a fortnight, while previous to that time it had stocked up freely with it; then, again, the business in soap itself has quieted; this manufactured goods business had been exceptionally active for a period of fully two months previous to the first of February, through which distributors and consumers generally had become liberally stocked with soap, and the present diminished business is the natural reaction from it. There is no reason to expect other than a renewal of life in the near future in consideration of the healthy surroundings, and especially in the ample supply of money all over the country and the good business prospects. But the fact remains that tallow has been affected recently to lower prices by the slackened condition of trading in it, and which has permitted more of an accumulation of it than had been possible previously for some time, although the current supplies could be considered as very moderate by comparison with ordinary holdings. After sales of 200 hhds. city on Tuesday of this week at the decline to $\frac{1}{4}$, it was thought that the accumulations of city here for the week would be about 400 hhds. There are steady shipments to the other side of this city in hhds. on consignment, and with the production of

one of the melters as well going in regularly to a consumer, together with a make of about 225 hhds. going in weekly to the home trade on contracts, there is not a very marked quantity left to make addition to holdings, and it would take some time to get a very burdensome holding here, even with stagnant conditions of business. At the decline in prices that has taken place this week we regard the position as fairly steady, and it looks now as though the contract deliveries of 225 hhds. would go in at $\frac{1}{4}$. Although if there is a change in this price it will be noted further along in this review. The country made sold in lots for the week at $\frac{1}{4}$ to $\frac{1}{2}$, as to quality, for 250,000 lbs. The Western markets are slack. At Chicago, prime packers renderers, $\frac{1}{4}$ to $\frac{1}{2}$; prime country, $\frac{1}{4}$ to $\frac{1}{2}$; No. 2 do., $\frac{1}{4}$ to $\frac{1}{2}$.

On Thursday the market was steady in New York at the decline that had been made on Tuesday, as above noted, to $\frac{1}{4}$ for city, with $\frac{1}{4}$ further bid to-day, for 50 hhds., and an indisposition to sell at that. The contract city in hhds. went in for the week at $\frac{1}{4}$. (For Friday's closings, see page 42.)

OLEO STEARINE—The local refiners are taking up moderate quantities, with more prompt sellers at the price of the previous week. Sales of 150,000 lbs. at $\frac{1}{4}$. At Chicago an easier market, with prompt sellers at $\frac{1}{4}$, and 175,000 lbs. taken at $\frac{1}{4}$.

On Thursday it was more difficult to get $\frac{1}{4}$ here, and the consumers were not bidding openly over $\frac{1}{4}$. It was not, however, possible to buy under $\frac{1}{4}$, while the pressers were not carrying more than moderate stocks after the steady fair sales to the home trade. At Chicago there were sellers at $\frac{1}{4}$ and bids scarce over $\frac{1}{4}$.

LARD STEARINE—There is a restricted order of business. But little Western is com-

ing here, and it would probably be impossible to get $\frac{1}{4}$ for it. The exporters are making some inquiries for city. Sales of 125,000 lbs. city on p. t.

GREASE—A large business at the West lately has made the markets there stronger than New York; the receipts thence are consequently very light. Full late prices, however, are held here, but there is only a moderate trading going on. Sales have been 700 tcs. white at $\frac{3}{4}$ to $\frac{1}{2}$, and 500 tcs. yellow at $\frac{3}{4}$. "A" white quoted at $\frac{1}{4}$ to $\frac{1}{2}$; "B" white at $\frac{3}{4}$, bone and house at $\frac{1}{4}$ to $\frac{1}{2}$, and yellow at $\frac{1}{4}$ to $\frac{1}{2}$.

GREASE STEARINE—The export markets are fairly interested over the offerings here and the general business is sufficient to keep up prices very well, although there is perhaps more difficulty than recently in obtaining the rates. White quoted at $\frac{1}{4}$, and yellow at $\frac{1}{4}$.

LARD OIL—The manufacturers seem fairly well supplied, or at least in a position to await a steadier position, since with the recent lower cost of lard the oil has been on offer at concessions, however more regular it has been within a couple of days. The exporters have taken a few lots, and the business from the home consumers may be called moderate. Sales are at $\frac{1}{4}$ to $\frac{1}{2}$.

CORN OIL—On export account a fair degree of activity has been noted, and the supplies on offer are not excessive, with a strong market. Quoted at \$3.35 to \$3.75 as the range for large and small lots. (For Friday's closings, see page 42.)

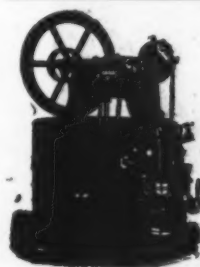
Spinach is useful to those suffering with gravel.

Watermelon for epilepsy and for yellow fever.

WELCH & WELCH, COMMISSION MERCHANTS,

and Dealers in Pot Ash, Pearl Ash, Soda Ash, Caustic Soda, and other Chemicals. Coconut, Palm, Cotton Seed, Olive, Corn and Essential Oils. Tallow, Lard, Grease, Hides and Skins, Rosins, Tar, Spirits, Turpentine and other articles used by Soap makers and other manufacturers.

OFFICE and WAREHOUSE: 121 Broad Street,
Telephone, 1569 Broad. NEW YORK.



WE ARE ALWAYS BUSY
Designing, inventing and perfecting new devices in

Soap Powder, Toilet,
Scouring and Laundry

SOAP MACHINERY.

If you have trouble to compete,
let us show you how we can help you.

HOUCHIN & HUBER,

25-45 Fifty-third St., NEW YORK, Brooklyn Borough.



"MONARCH."

A BIG YIELD of both PROFIT and SATISFACTION will result if you use

ALWAYS UNIFORM.
ALWAYS THE BEST.

Do Not Accept Any Substitute.

"Uncle Sam"

BRAND OF...

GREEN OLIVE OIL FEET.

WELCH, HOLME & CLARK CO.,

...IMPORTERS...

383 West Street,

New York City.

A Lamp for Packinghouses, Cottonseed Oil Mills, Fertilizer Works, Etc.

The National Provisioner is in receipt of a catalogue from the Rochester Lamp Company, of 38 Park place, New York, descriptive of their various lamps, and we show here-with an illustration of its big Giant Lamp,



which they claim is the most powerful lamp devised for special use in packinghouses, cold storage warehouses, cottonseed oil mills, soap, glue and fertilizer works and other establishments where a demand exists for a strong light. The Giant gives a light of 300 candle power, and is guaranteed not to blow out in the most exposed locations, at the small cost of about 1 cent per hour. This lamp being stormproof, it is particularly suitable for use in places about mills, etc., that are exposed to heavy draughts. The Rochester Lamp Company have a large amount of letters testifying to the splendid results obtained by the use of their lamp from very many prominent concerns in the country.

W. J. GIBSON & CO.,

General Commission
and
Export Dealers,

523 Rialto Building.

CHICAGO.

Tallow, Grease,
Stearines, Provisions,
Fertilizing Materials,
Beef and Pork Products
of all Kinds.

PATENTS AND TRADE-MARKS GRANTED IN WASHINGTON.

- 619,286. COMPUTING SCALE. Thomas J. Dunlea, Binghamton, N. Y. Filed Aug. 23, 1898. Serial No. 681,495.
619,289. MANUFACTURE OF SHEET METAL CANS OR BOXES. Frederick W. Feaver, London, England. Filed May 23, 1898. Serial No. 681,495.
619,335. APPARATUS FOR MAKING FERTILIZERS. August Nitsch, Breslau, Germany. Filed Dec. 21, 1896. Serial No. 616,525.
SPRING COMPUTING SCALE. Walter F. Stimson, Milan, Mich. Filed June 6, 1895. Serial No. 551,815.
619,369. SHIPPING PACKAGE. William B. Thompson, Detroit, Mich., assignor to the Gem Fibre Package Co., same place. Filed Dec. 11, 1897. Serial No. 661,516.
619,460. COMBINED SPRING BALANCE AND READY RECKONER. William S. Andrews, Woodside, New South Wales, assignor of one-half to John Book, same place. Filed Dec. 23, 1898. Serial No. 700,125.
619,545. PURIFYING OILS. Charles Culmann, Hamburg, Germany. Filed Dec. 24, 1897. Serial No. 663,402.
619,633. FERTILIZER AND METHOD OF MAKING SAME. Charles H. Thompson, Teignmouth, England. Filed June 5, 1897. Serial No. 639,605.
619,681. CAN-SOLDERING MACHINE. Elmer F. Dorsey, Kansas City, Kan. Filed June 10, 1898. Serial No. 683,076.
619,686. BARREL. Robert T. Hargroves, Churchland, Va. Filed Nov. 2, 1898. Serial No. 695,298.
619,688. STOCK PEN. Frank B. Linn, Lenexa, Kan. Filed July 6, 1898. Serial No. 685,239.

Designs.

- 30,195. SPIGOT AND BUNG BORER. Byrd A. Page, Petersburg, Va. Filed Dec. 31, 1898. Serial No. 700,861. Term of patent, 7 years.

Trade-Marks.

- 32,502. CERTAIN NAMED CANNED GOODS. H. C. Baxter & Bro., Brunswick, Me. Filed Jan. 18, 1899.
32,506. REFRIGERATORS. Maine Manufacturing Co., Nashua, N. H. Filed Nov. 28, 1898. Essential feature, the word "Mountain." Used since December, 1895.

NEW CORPORATIONS.

THE SANITARY REFRIGERATING CO., of Belding, Mich. Capital, \$100,000.

FLYNN SHEEP CO., Des Moines, Ia.; to do a general live stock business. Authorized capital, \$24,000. Incorporators: Martin Flynn, C. F. Miley, T. F. Flynn, F. P. Flynn, John M. Flynn.

CLARION CREAMERY ASSOCIATION, of Clarion, Ia. Capital, \$1,500. G. L. Mechem, president; J. F. Puck, vice-president; O. P. Morton, secretary; F. W. Lastrow, treasurer, and G. J. Mack, directors.

CHAUTAUQUA CRYSTAL ICE CO., of Jamestown, N. Y. Capital, \$30,000. Directors—S. B. Broadhead, J. T. Wilson, Elenzer Green, Charles G. Lindsay, W. W. Wilson and R. C. Bradshaw of Jamestown, and Jerry Gifford of Lakewood.

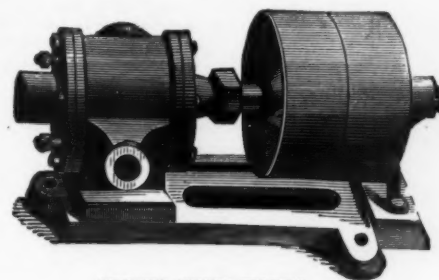
H. O. W. CATTLE CO., Kansas City, Mo. General live stock business. Authorized capital, \$25,000. Paid in, \$25,000. Incorporators: Grace H. Hawry, John H. Hawry, Boston, Mass.; B. P. Deatherage, O. G. Young, F. W. Flalo, Jr.

BERLIN DELLMAR, LIMITED, of New York City, to manufacture soaps; capital, \$10,000. Directors—Theodore Berdell, of Summit, N. J.; Charles P. Berdell, of Goshen; John A. Stewart, Jr., of Short Hills, N. J.; F. Harold Van Rensselaer, of New York, and Louis L. Conder, of Cranford, N. J.

The Foster Pump Works.

We are pleased to present with the accompanying illustration a brief description of a few of the justly popular and widely-known pumps manufactured by the Foster Pump Works, of 36-38 Bridge street, Brooklyn, N. Y.

These pumps are all heavy composition lined, composition piston, seats and stems, with tobin bronze piston rods; they are also made with longer stroke, rendering them more economical of steam consumers. In the firm's catalogue is shown among the other illustrations a picture of one of their brine pumps which is specially built for pumping brine connected with ice machines or salt brine arrangements. All of its parts are



FOSTER PUMP WORKS.

made of the best material and the pump is now used by a large number of ice-machine manufacturers. The upright artesian well pump is peculiar for its special form of direct acting and is designed for pumping from non-flowing artesian or bored wells, and from driven wells, where the water does rise within twenty-five feet of the surface. This direct-acting artesian well pump is especially desirable in furnishing pure well water for ice manufacturing. A large number of the Foster patent ammonia pumps is in use by breweries, ice companies and packinghouses, who with many others have given testimonials of high regard for the superior grade of goods from the Foster Pump Works.

Pork Packing.

Special reports show the number of hogs packed since Nov. 1 at undermentioned places, compared with last year, as follows:

	Nov. 1 to Feb. 15—	1898-99.	1897-98.
Chicago	3,020,000	2,405,000	
Kansas City	1,100,000	1,140,000	
Omaha	720,000	485,000	
St. Louis	675,000	470,000	
Indianapolis	410,000	393,000	
Milwaukee, Wis.	155,000	218,000	
Cudahy, Wis.	252,000	252,000	
Cincinnati	275,000	251,000	
St. Joseph, Mo.	411,000	167,000	
Ottumwa, Iowa	256,000	215,000	
Cedar Rapids, Iowa	180,800	168,900	
Sioux City, Iowa	140,000	113,000	
Marshalltown, Iowa	41,200	43,000	
St. Paul, Minn.	130,000	114,000	
Nebraska City, Neb.	97,000	68,000	
Wichita, Kan.	51,000	56,000	
Louisville, Ky.	182,000	160,000	
Cleveland, Ohio	148,000	178,000	
Bloomington, Ill.	37,900	26,500	
Clinton, Iowa	29,000	11,500	
Above and all other	8,780,000	7,505,000	

—Price Current.

Lettuce is useful to those suffering from insomnia.
Blackberries are a tonic. Useful in all forms of diarrhoea.

MOONEY AND BUETER

32 MARKET ST.
CHICAGO, ILL.



**DESIGNS
AND
ESTIMATES
FURNISHED
ON
APPLICATION**

SOAP DIES

BOX PRINTING PLATES

Hides and Skins

MARKETS.

CHICAGO.

PACKER HIDES.—A considerable amount of stock has been moved and sales would doubtless have been larger had it not have been for a scarcity of stock. Prices are firmly sustained, despite some report to the contrary. An ordinary selection of almost anything but heavy cows is fairly marketable.

No. 1 NATIVES, 60 lb and up, free of brands, are closely sold up. They continue at 11½c.

No. 1 BUTT BRANDED STEERS, 60 lb and up, continue nominally worth 10½c.

COLORADO STEERS have had a fair demand at 9½c. Heavies are in some accumulation.

No. 1 TEXAS STEERS are worth 10½c. Light stock has the call.

No. 1 NATIVE COWS, free of brands, are not an important factor. They are, however, firmly held at 11c.

BRANDED COWS have moved in a moderate way at 10c.

NATIVE BULLS (flat for grubs), 9½c.

COUNTRY HIDES.—The country market is not in so strong a position as it might be. This is probably more on account of the absence of buyers, deterred by the recent inclement weather, than for any other reason. We quote:

No. 1 BUFFS, free of brands and grubs, 40 to 60 lb, are worth 9½c. There has been comparatively little doing.

No. 1 EXTREMES, 25 to 40 lb, are now offering at 10c.

BRANDED STEERS AND COWS are worth 8½c. for an ordinary bundle selection. HEAVY COWS, free of brands and grubs, 60 lb and up, continue nominally worth 9½c.

NATIVE BULLS have sold in small instalments at 8½c. flat.

CALFSKINS.—An ordinary selection of country stock sells for 12½c.

KIPS, 15 to 25 lb, are now worth 10½c.

DEACONS, 55@75c.

SLUNKS, 25@30c.

HORSE HIDES are not in active request. Nominal value, \$3.40.

SHEEPSKINS.—Traffic has been fair. We quote:

FRESH PACKER PELTS, \$1.00.

FRESH COUNTRY PELTS, 50@85c.

COUNTRY SHEARLINGS, 25@40c.

FRESH PACKER LAMBS, 85c.@\$1.10.

KANSAS CITY.

The sales of hides for last week footed up to 11,000 at full prices, with the outlook pretty much of a packer market. This week, however, there was a feeling of unrest, as it were, in all the packer's realizations—that the February hides are not the cream of the year's take-off. Sales already this week run up to some 9,000, heavy Texas going at 10½c., which is a quarter decline; butts and Colorados still holding their own very firmly, but as was expected, native cows are decidedly a shade weaker, and a clearance sale made by one of the packers of some 4,000, running about 60 per cent. heavies, at 10½c. While the other packers are still holding at 11c., and some talk lights at 11½c., there is no doubt but that clearance sales will be made at lower figures from present outlook. Native steers are also perceptibly weaker, and Februarys can be bought at 11½c., with the tendency downward, and it will surprise no person to see some of February and March hides selling at 11½c.; in fact, that would be a better price than the 11½c. for January, taking the quality of the hides into consideration. Branded cows are still in such light supply that they are held very firmly at 10c., though some outside sales reported at 9½c., though of a heavier average than the Kansas City. Most of the packers are decidedly wide awake in the matter of not holding too tenaciously to their February hides; the tendency is to sell if the shade is but a fraction, and some packers are very free in offering future take-off at present prices, so that at present writing it is not what may be called a strong packer market. Some packers, to be sure, are very firm at the old prices, but their hides are at present neglected.

SHEEPSKINS are again in good demand, and the different houses are pretty well cleaned up. One house sold 7,000 lambs at from 62½@65c., and some 6,000 wool pelts at \$1.10. The tendency just now is to ask higher prices, simply because no stock to offer.

BOSTON.

Tanners are holding off, despite which holders are very stiff in their views. We quote:

BUFFS (nominally worth), 9½c.

NEW ENGLANDS, 9½c.

CALFSKINS are in excellent demand by tanners of colors.

SHEEPSKINS.—No change in the situation.

PHILADELPHIA.

Supplies are light and there is comparatively little doing. We quote:

CITY STEERS, 10@10½c.

COUNTRY STEERS, 9½@10c.

CITY COWS, 10c.

COUNTRY COWS, 9½@10c.

COUNTRY BULLS, 8½@9c.

CALFSKINS.—Supply inadequate to demand.

SHEEPSKINS.—The usual call for fresh stock.

NEW YORK.

CITY SALTED HIDES.—The market is well cleaned up, with little doing at present. There are a few natives on hand. We quote:

No. NATIVES, 60 lb and up, 11½@11¾c.

BUTT BRANDS, 10½@10¾c.

SIDE BRANDS, 9½@9¾c.

CITY COWS, 10½@10¾c.

NATIVE BULLS, 9@9½c.

CALFSKINS.—(See page 35.)

HORSE HIDES, \$2@3.25.

SUMMARY.

The packer market continues in a well sustained position, although its present closely sold condition precludes any very heavy trading. Almost every variety with the exception of heavy cows are well disposed of. These latter are in some accumulation. The country market contrary to the usual precedent seems to be altogether out of accord with its contemporary, and is in rather a weak and chaotic condition. This can probably be ascribed at least partially to the fact that the bad weather has prevented buyers from coming on. There doesn't seem any other good reason as it is pretty generally understood that many tanners have reached a point where a renewal of supplies is virtually imperative. The strongest feature of the Boston, Philadelphia and New York markets seems to be calfskins. Generally speaking there is very little doing in these centers with this exception.

CHICAGO PACKER HIDES—

No. 1 natives, 60 lb and up, 11½c; No. 1 butt-branded, 60 lb and up, 10½c; Colorado steers, 9½c; No. 1 Texas steers, 10½c; No. 1 native cows, 11c; under 55 lb, 11c; branded cows, 10c; native bulls, 9½c.

CHICAGO COUNTRY HIDES—

No. 1 buffs, 40 to 60 lb, 9½c; No. 1 extremes, 25 to 40 lb, 10c; branded steers and cows, 8½c; heavy cows, 60 lb and up, 9½c; native bulls, 8½c. flat; calfskins, 12½c. for No. 1; kips, 10½c. for No. 1; deacons, 55@75c.; slunks, 25@30c.; horse hides, \$3.40; sheepskins, packer pelts, \$1; country pelts, 50@85c.; country shearlings, 25@40c.; packer lambs, 85c.@\$1.10.

PHILADELPHIA—

Country steers, 9½@10c; country cows, 10c; country bulls, 8½@9c.

NEW YORK—

No. 1 native steers, 60 lb and up, 11½@11¾c; butt-branded steers, 10½@10¾c; side-branded steers, 9½@9¾c; city cows, 10½@10¾c; native bulls, 9@9½c; calfskins (see page 42); horse hides, \$2.00@3.25.

HIDELETS.

Norman I. Rees, the well-known New York tanner, has returned from the South.

Fritz Reinhart, of the big German patent leather house, of Doerr and Reinhart, is touring Canada.

A member of the firm of Hatch & Ritscher, attorneys, of Chicago, has recently been in Boston, Mass., attempting to secure options

P. DONAHUE & SON,

HIGHEST PRICES
PAID FOR

HIDES, FAT AND SKINS,

658 W. 39th St., New York.

RICHARD McCARTNEY,

Broker, Packer Hides,

Stearine, Tallow, Sheepskins, Cottonseed

Oil, Fertilizing Material's, Bones, etc.

Correspondence solicited.

Information cheerfully given. Kansas City, Mo.

PAGE'S THIS WEEK'S QUOTATIONS ON CALFSKINS.

WEIGHT.	
17 and up	\$2.75
12 to 17 lbs.	2.35
9 " 12 "	1.85
7 " 9 "	1.45
5 " 7 "	.85
Under 5 "	.60

These quotations are for the cured or salted weights of choice, fine, trimmed Veal Skins, perfect on flesh and grain, taken off and cared for exactly in accordance with our printed directions (which we furnish Butchers free, postpaid, on application), and are for skins shipped in to us clean and fresh.

We pay the freight if shipped in quantities of 200 lbs. or more, including other stock shipped to us at same time, after delivery at the Butcher's nearest station, if he will first write to us for shipping directions and refer to this offer, and say that he saw it in THE NATIONAL PROVISIONER. Address

CARROLL S. PAGE, HYDE PARK, VERMONT.

on the upper leather tanneries in the vicinity of that city. He claims to have obtained enough concerns to make the project a success. The name will be the American Hide and Leather Company, with \$60,000,000 capital, or such other sums as will be found necessary to acquire the property. Of this property one-half is to be 7 per cent. non-cumulative preferred stock and half common. The promoters offer to purchase the desired tanneries, either in cash, half cash and half stock, or all stock, at the option of the owner. It is proposed to pay for the merchandise, plants and good will, according to expert appraisal, tanners, to guarantee their debts, but they will be allowed to receive their bills receivable. Pfister, Vogel & Co., and leading Milwaukee tanneries, it is said, instigated the movement. The company has no connection with the United States Leather Co., the latter company only manufacturing sole leather. The American Company does not expect to secure complete control of the trade, but only the leading tanners.

Answers to Correspondents.

X. Y. Z.—Our book upon the Manufacture of Sausages contains all that information you ask and a great deal more. It is a book which will be just what you need in your proposed line.

M. N. H.—It is generally customary when a non-subscriber writes to us for information to enclose a stamped envelope for reply. It is also generally customary to date such a letter and give the address of the writer thereof. These small details probably escaped your mind.

Packinghouse Twines

And **Paper** shipped from the mills direct.
Samples and estimates furnished.

CHARLES RIBBANS,

231 Plane Street,

NEWARK, N. J.

A Five Dollar Safe AT THE PRODUCE EXCHANGE VAULTS, NEW YORK CITY,

Will hold a large number of Deeds, Mortgages, Insurance Policies, Bonds, Stocks and other valuable papers.

Inspection Invited.

H. J. P., DUBUQUE.—A condiment is a substance of an alimentary character, which gives piquancy or flavor to the food. The principal condiments are pepper, mustard, horseradish and vinegar. Salt may also be considered a condiment, but it is more important as an alimentary principal entering into the composition of the tissues of the body.

I. & CO.—If you refer to our issues of Jan., 1899, you will find many convincing proofs of the fact that they are in no sense deleterious or harmful. Evidence is presented there of this which is undeniable, and has never been disputed. Having been in common use for so many years, if they were harmful or poisonous, it would stand to reason that some specific case would have been discovered and blazoned forth long before this.

The United Dressed Beef Company of Forty-fourth street and First avenue, has obtained a judgment against William H. Evans for the sum of \$843.

L. LAMMENS,
GENERAL COMMISSION
AND IMPORT
BROKER
SPECIALLY
OILS, GREASES, OLEO.

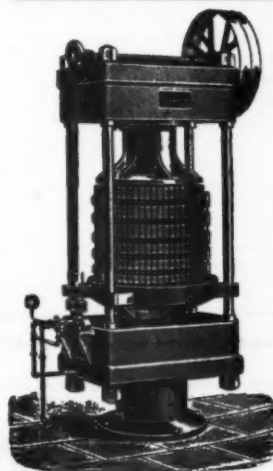
54 Rue Petites Ecuries,
PARIS.

TINNOL, a Paste that Sticks.

NO PEELING OFF. NO RUST SPOTS ON TIN. NO DISCOLORING OF LABELS.

Write for Sample and Prices to

THE ARABOL MANUFACTURING CO., 11 Gold Street, New York.



HYDRAULIC SCRAP PRESS.

THREE SIZES BY HAND OR POWER.

Doors swing open to remove crackling.
Follower swings back to uncover hoop when putting in scrap.
Full pressure at any point.
No blocking required.

SEND FOR
CATALOGUE.

BOOMER & BOSCHERT PRESS CO.

362 W. WATER ST., SYRACUSE, N. Y.

New York Office,
200 Greenwich Street

PL DIXON'S PERFECT LUBRICATING GRAPHITE.
The most Marvelous Lubricant Known.
Used Dry, or Mixed with Water, Oil or Grease.
NOT AFFECTED BY HEAT, COLD, STEAM OR ACIDS.
An Interesting and Instructive Pamphlet
will be sent Free of Charge.
JOS. DIXON CRUCIBLE CO. Jersey City, N. J.

RATS

We Clean

RATS

Packinghouses, Warehouses, Hide Houses, Soap Works, Fertilizer Works, Sausage Factories, MEAT MARKETS, FACTORIES, HOTELS, Houses and Flats of

**Rats, Mice,
Roaches and
All Vermin.**

We Give GUARANTEE for 2 Years.

BEST REFERENCES.

Send us postal card to estimate on work anywhere in the country.

Herzog = Rabe & Co.,

136 Liberty St., New York.

Cottonseed Oil

WEEKLY REVIEW.

Quotations are by the gallon, in barrels, in New York, except for crude in bulk (tank cars) which are the prices at the mill's.

FIRM BUT QUIET MARKET.

It is a uniformly strong position, more especially for prime oil, without especial briskness to trading. So far as concerns New York the amount of business going on is of a very restricted order, but this market is not counting so much as a guide as usual in arriving at the healthy features of the product. The absorption of the supplies of prime oil as they come on offer in Texas from time to time gives the clearest ideas of the situation of that class of goods, while the off grades offer most significance in the Western demands at the mills for soap purposes. It must be admitted that the off-grade oil is in a position to withstand the indifference of exporters for a longer time than usual, and in that respect offers a marked comparison with its situation in previous years. Despite the fact that the off-grade oils will be produced for the season more abundantly than ever before, yet their consumption has kept in a corresponding ratio, and the stocks are not burdensome anywhere over the South. It is probable, however, that the stocks of the off-grades are accumulating a little faster than at any previous time latterly, since the mills had been busy until recently filling large old contracts,

while some of them have at present contracts to complete, but on the whole they are having increasing quantities to sell, and unless the demands improve in the near future the position may be a little uncertain over grades under prime, however steady it is held at present. Buyers have been quieter over these off-grade oils for several days here, and at the South for the following reasons: The fact that the tallow market has become even slack-er and is $\frac{1}{4}$ lower, while the trading in it has become of a very conservative order, and as well from some falling off in the trading in manufactured goods. Whether the soap trade is likely to come up to brisk activity again in the near future may depend the prospects for off-grade oils. The country has had a prolonged period of unusual animation in staples generally, and the current diminished volume of business may be regarded as the natural reaction from it. The impression seems general that after a brief rest, in consideration of the abundance of money in all directions, that commercial affairs will again take on decided vitality. That all grades of oil will be used up closer than last year seems altogether probable, but that prime oil will all be needed before the season closes is counted upon with most confidence. The further supply of prime that Texas will be able to furnish cannot be more than of moderate volume; that State was probably never before so closely sold ahead of all grades,

while each week shows a greater number of mills there closed, and another month will probably completely wind up productions there for the season. The stock of prime is so small in Texas that its holders are able to name pretty much their own prices on any urgent demand. Strictly prime oil will hardly be on offer shortly in any material quantity except as it comes out in the way of resales. The production of even off-grades of oils in Texas is shortened on the liberal absorption of the seed supplies previously for the season and their present small offering. For prime crude in tanks in Texas, 20½ is bid and to 22 asked. The Mississippi Valley is selling a good deal of off-grade crude in tanks at 15½@17, and quotes its better grades at 18½@20, although there are no buyers at the outside figures. The near Atlantic sections are marketing their off-grade crude in tanks at 14½@17½, while where they have a little choice crude it is placed essentially all to its local refineries and at a strong price. The easier lard market early in the week probably had some influence in quieting the demand for oil, but the fact that lard has failed to advance in its prices to the degree that had been looked for by a large number of its traders, or to show the activity that had been expected by this time, tends to calm affairs momentarily all around, although prices of the oil have not been disturbed since the statistical position for the oil is a more important factor than any current variations in the lard market. But unquestionably if lard was stronger, tallow would be benefited, since upon most occasions traders in the beef fat product get some confidence from an improved lard market, and oil would work in harmony with both products, but more particularly this year with the tallow position. The exporters continue a very cau-

The American Cotton Oil Company

Manufacturers
and
Refiners

Cottonseed Products

OIL,
MEAL,
ASHES,

CAKE,
LINTERS,
HULLS.

THE AMERICAN COTTON OIL COMPANY,
46 Cedar Street, New York.

Cable Address: AMCOTOIL, New York.

E. H. FERGUSON, President.

R. C. WAGGENER, Treasurer.

J. J. WAFFREY, Secretary.

KENTUCKY LOUISVILLE, KY., U. S. A. REFINING CO.,

REFINERS OF ALL GRADES OF

COTTONSEED OIL.

"ECLIPSE" BUTTER OIL.

SUMMER } White C/S Oil.
 } Yellow C/S Oil.

"SNOWFLAKE" PRIME SUMMER WHITE.

WINTER PRESSED } White C/S Oil.
 } Yellow C/S Oil.

SUMMER AND WINTER WHITE "MINERS" OIL.

YELLOW AND WHITE COTTONSEED STEARINE.

CRUDE C/S OIL. "RED STAR" SOAP. SOAP STOCK.

TANK CARS FURNISHED FREE FOR SALES OR PURCHASES.

Quotations furnished upon application.

SPECIALTIES:

"SNOWFLAKE" Prime Summer White.

This oil is prepared especially for Lard Compounders; is sweet and wholesome, being bleached without a particle of acid. A trial means you will use no other.

"ECLIPSE" Butter Oil.

A strictly choice Vegetable Oil, selected and prepared especially for Butter Manufacturers; equalled by none other for quality and uniformity.

"DELMONICO" Cotton Oil.

This brand of Cooking Oil needs no introduction; speaks for itself, and for Culinary Purposes is synonymous with finest.

"NONPAREIL" Salad Oil.

A strictly Winter Pressed Oil, prepared expressly for Druggists', Culinary and Salad Purposes; guaranteed to remain bright and limpid at 32 deg. Fahr.

"KENTUCKY REFINING CO.'S" Winter Pressed Oils.

Guaranteed pure and to remain bright and limpid at 32 deg. Fahr. The very best made for any climate.

KENTUCKY REFINING CO., 2017 to 2033 Shelby St., Louisville, Ky.
Cable Address: "REFINERY," Louisville.

tious policy. Most of the markets on the other side seem to be inclined to wait developments, while they are holding fair accumulations, most of which had been bought to cost less money than the current figures laid down. Crude in bbls. in New York quoted at 21¢@22¢; sales of 600 bbls. at 21¢@21½¢; sales of refined, 2,000 bbls. prime yellow at 25¢@25½¢, with choice yellow, including butter grades, held at 27¢@29¢, and 600 bbls. butter sold at 28¢@29¢; and prime yellow at 25 bid and 25½¢@26 asked; 1,250 bbls. good off-yellow in lots at 24¢; and a choice lot do., or season's prime, at 24½¢; 1,100 bbls. white at 31¢@32¢; winter yellow at 30¢@31¢. (For Friday's closing see page 42.)

Cottonseed Oil in Texas.

Correspondence of The National Provisioner.

Dallas, Feb. 17.—Cottonseed oil has been sold here at 20¢, the past two weeks, and buyers are offering 20¢@21¢, and in some cases 21½¢, as a "special inducement," and are still unable to buy all that they ask for. The buyers are responsible for this condition of affairs, as the mills have sold a lot of 13¢ oil for deliveries as late as March, and they naturally feel somewhat annoyed at delivering oil at 13¢, with prices ranging from 18¢@21¢. There seems no reason to expect a better market from this time on until after the 15th of March, as there are very few "short" buyers left, and the latter will be able to pick up what they need to tide them over at the prevailing prices. The indications are that there will be a rapid advance in the prices offered for prompt and early shipments after about the middle of March. There seems to prevail among the buyers an impression that the present high prices will bring out more seed for the mills, but there is no seed to speak of to "bring out," as all the seed has, as a rule, been disposed of.

To..... Cottonseed Oil Manufacturers.

Does your oil give trouble in refining?
Are you making too much foots or is your shrinkage too great?
Do you want to avoid the formation of free fatty acids in your stock?
Are you getting the full yield of oil from your seed?
Are you making the highest grade of oil possible from your stock?
Is there too much oil left in your cake or meal?
Do you have trouble in pressing?
Are you bleaching, deodorizing or settling your oils in the best and cheapest way consistent with good results?
Have you off grades you want to bring up to market requirements?
Do you want to make "cotto," lard or other cooking compounds from your oil?

The above are but few of the many points constantly presented to the manufacturer. Small troubles, if not speedily corrected, increase to the point of actual loss in running your plant. Should you have difficulty in any of your operations, we will give you practical suggestions and advice, gained by years of experience.

Practical information and instruction by a practical man given on cotton oil manufacture in all its branches.

Address

THE NATIONAL PROVISIONER,
(LABORATORY DEPARTMENT)
Official Chemists of the N. Y. Produce Exchange.
284-286 Pearl St., New York City.

The fact that seed sold for a few days in parts of Texas at as much as \$12.50 per ton—about twice the price that it has been selling for on an average during the season—is evidence that seed is now hard to get and not to be got at all in many localities. During Feb. 1 and Feb. 15, possibly 300 tanks were sold. This, too, with a standing offer of 20¢, by more than one buyer.

The Cooper (Tex.) Cotton Oil Co.

The Cooper (Texas) Cotton Oil Co., which was recently incorporated, as noted in last week's issue, will begin the erection of a 50-ton plant in about a month. The officers of the company are: J. B. Dale, president; W. A. Gary, secretary and treasurer, and W. T. Jackson, manager. The directors are J. B. Dale, Jr., W. A. Gary, W. T. Jackson, F. J. Phillips, W. B. Samuels and J. B. Clayton.

The Hillsboro (Texas) oil mill plant is to be increased from a capacity of 125 tons daily to 250 tons. The city council has been petitioned for permission to erect the necessary sheds and conveyancers and the petition will be granted at the next meeting of the council.

The Mason Soap Co., of Des Moines, Iowa, is being organized to begin operations at East Fourth and Vine streets in the building formerly occupied by the Crystal Soap Co.

A movement is on foot in Dalton, Ga., to build a soap factory at that place. "Citizen," a leading paper of the city, is one of the leading spirits in the movement.

SHORTAGE OF MANITOBA CATTLE.

According to the Montreal (Can.) "Gazette," its latest mail advices from Winnipeg state that fat cattle are likely to be pretty scarce before grass cattle come into the market again, unless the winter keeps very mild in the range country, so as to enable butchers to get supplies from the West. The range country, however, cannot be relied upon for fat cattle during the winter and spring. The Manitoba cattle went into winter quarters in poor condition, owing to the long spell of wet, cold weather in the fall, and the number being fed for buying is said to be limited.

To Lard, Grease and Tallow Renderers.

Has your lard a clear white color?
Has your lard a proper flavor?
Has your lard a strong odor?
Are you obtaining the full yield from your stock?
Do you have trouble in settling, bleaching, deodorizing or stiffening your grease, tallow or lard?
Are you getting from your stock the highest grade you should?
Are you getting dark colored grease or tallow from good high grade stock?
Do you want to obtain white grease from dark stock?
Are you getting all the grease, tallow or lard from your tankage?
Does your fertilizer heat when piled?

The above are but a few of many problems which daily confront the renderer. Should you have difficulty in any of your operations we will give practical suggestions and advice, gained by many years of experience in the large packinghouses of this country.

Practical advice by a practical worker given on these and other subjects in all its branches. Address

THE NATIONAL PROVISIONER,
(LABORATORY DEPARTMENT)
Official Chemists of the N. Y. Produce Exchange.
284-286 Pearl St., New York City.

No Gluemaker can Afford to be without Our Book, THE MANUFACTURE OF GLUE AND GELATINE.

Including a List of the Manufacturers
of Glue and Gelatine in the
United States & Canada.

Price \$10 per Copy.

...THE...

NATIONAL PROVISIONER PUBLISHING CO.

NEW YORK:
284-286 Pearl Street.

CHICAGO:
Rialto Building.

What They Say of It.

San Francisco, May 14, 1898.
"The National Provisioner."

Enclosed please find our check on Bank of California of this city. We have received the book and find it very valuable. We think no glue-maker should be without one.

Yours truly,
Pacific Bone, Coal and Fertilizing Co.
A. Haas, Manager.

From "The Scientific American."

The manufacturers of glue have made special effort to keep their methods and processes as secret as possible; so that the literature on the subject is very limited. Nearly every manufacturer has some little arrangement, machine or device which enables him to economize in some way or other, so that "The National Provisioner" has done wisely in collecting the writings of men who are entirely familiar with the various processes of making glue and gelatine. ["The National Provisioner" not only collected the writings of experts, but ordered the same at considerable expense. —Ed.] The result is a very helpful book, which may be regarded as one of the most important contributions ever made on the subject. The book is handsomely printed and bound and is well illustrated. It also includes a complete list of manufacturers and dealers in glue and gelatine in the United States and Canada.

D. B. MARTIN,

Union Abattoir Company,
OF BALTIMORE.

Grays Ferry Abattoir Co.,
OF PHILADELPHIA.

Abattoir Hides, All Selections.

Manufacturers

.....Of

Oleo Oil, Stearine, Neutral Lard, Refined
Tallow, Neats Foot Oil, Pure Ground Bone,
Glues, and all Packing House Products.

Address all Communications to D. B. MARTIN'S MAIN OFFICE,

903 and 904 Land Title Building, = = Philadelphia, Pa.

UNION TERMINAL COLD STORAGE CO.
BALTIMORE, MD.

DIRECT TRACK CONNECTIONS WITH THE

Pennsylvania Railroad Co.,
and its Affiliated Lines.

D. B. MARTIN, President.

F. W. ENGLISH, Superintendent.

New York Markets.

OCEAN FREIGHTS.

	Liverpool, per ton.	Glasgow, per ton.	Hamburg, per 100 lbs.
Oil cake.....	8/	10/	\$0.18
Bacon.....	10/	17/6	90 Pf.
Lard, tcs.....	10/	17/6	90 Pf.
Cheese.....	25/	25/	2 M.
Butter.....	30/	30/	2 M.
Tallow.....	10/	18/	90 Pf.
Beef, per cwt.....	2/	3/6	90 Pf.
Pork, per bbl.....	1/6	2/6	2.50 M.

Direct port U. K. or continent, large steamers, berth terms, 2/7½ a 2/9d. Cork for orders, 3/1½ a 3/3d.

LIVE CATTLE.

Weekly receipts:

	Beef.	Cows.	Calves.	Sheep.	Hogs.
Jersey City.....	1,964	62	430	14,359	13,499
Sixtieth St.....	3,131	62	1,733	17,527	88
Fortieth St.....	2,443	40	41	1,168	18,249
Hoboken.....	1,410	49	79	3,878	3,798
Lehigh Val. R. R.....	9,855	168	3,674	25,150	33,389
Scattering.....					
Totals.....	8,948	192	2,233	35,133	35,704
Totals last week.....	9,855	168	3,674	25,150	33,389

Weekly exports:

	Live Cattle	Live Sheep	Quart. Beef
Swift and Company.....	1,276	1,276	5,400
Nelson Morris.....	4,260	4,260	4,260
Armour & Co.....	450	1,039	1,039
Schwartzschild & Sulzberger.....	650	150	14
J. Shamburg & Son.....	14	30	30
W. A. Sherman.....	10		
G. F. Lough & Co.....			
A. E. Outerbridge & Co.....			
Total shipments.....	1,474	1,069	10,936
Total shipments last week.....	1,767	170	10,083
Boston exports this week.....	663	2,761	2,761
To Liverpool.....	1,963	3,800	10,936
To Hull.....	180		
To Bermuda and West Indies.....	24	30	
Totals to all ports.....	2,137	3,830	10,986
" " last week.....	5,246	2,070	20,286

QUOTATIONS FOR BEEVES New York.

Good to prime native steers.....	5 15 a 5 40
Medium to fair native steers.....	4 60 a 5 10
Common native steers.....	4 25 a 4 55
Stags and Oxen.....	2 75 a 5 00
Bulls and dry cows.....	2 25 a 4 00
Good to prime native steers one year ago.....	6 00 a 5 25

LIVE CALVES.

Prices were lower, with a fair demand. Receipts fair. We quote:
Live veal calves prime, per lb..... 8 a 8½
" " common to good, per lb..... 6 a 7

LIVE HOGS.

The prices on live hogs was considerable lower this week, as the railroads are now delivering shipments from the West, as usual before the storm of last week, which was the cause of the high prices. We quote:
Hogs, heavy weights (per 100 lbs.): extreme... 4 00 a 4 10
Hogs, heavy... 4 00 a 4 10
Hogs, light to medium... 4 10 a 4 15
Pigs... 4 10 a 4 15
Sowhogs... 3 10 a 3 35

CHICAGO.

Union Stock Yards—Hog market fairly active at yesterday's best prices; light hogs, \$3.50 @ \$3.72½; mixed packers, \$3.55 @ \$3.80; heavy shipping grades, \$3.55 @ \$3.82½; rough packing grades, \$3.55 @ \$3.60. Hogs closed steady; packers bought, 17,200; shippers, 6,000; left over, 2,500. Estimated receipts of hogs for to-morrow, 20,000.

CINCINNATI.

Hog market opened strong; closing easy at \$3.15 @ \$3.85.

EAST BUFFALO.

Hog receipts 20 cars; sale market active and higher; Yorkers, \$3.80 @ \$3.85; pigs, \$3.65 @ \$3.70; mixed packers, \$3.85; mediums, \$3.90 @ \$3.97½; heavy, \$3.90 @ \$3.95; roughs, \$3.25 @ \$3.40. Estimated receipts of hogs to-day, 31 cars; shipments, 20 cars; shipped to New York, 16 cars; official to New York yesterday, 18 cars; on sale, 26 cars, with holdovers closing steady for good grades, dull and slow for pigs, with 50 loads unsold. Heavy hogs closed at \$3.95 @ \$3.97½; light Yorkers, \$3.70 @ \$3.75.

EAST LIBERTY.

Hogs steady; best medium weights, \$3.90 @ \$3.95; good to best heavy weights, \$3.85 @ \$3.90; good Yorkers, \$3.80 @ \$3.85; common to fair Yorkers, \$3.70 @ \$3.75; pigs, \$3.50 @ \$3.60.

INDIANAPOLIS.

Hogs steady, \$3.60 @ \$3.85.
Hog market opened strong; closed weak, advance mostly lost; light, \$3.40 @ \$3.62½; mixed, \$3.50 @ \$3.75; heavy, \$3.60 @ \$3.75; rough, \$3.30 @ \$3.50.

ST. LOUIS.

Hogs active and strong; Yorkers, \$3.65 @ \$3.70; packers, \$3.50 @ \$3.80; butchers', \$3.75 @ \$3.85.

LIVE SHEEP AND LAMBS.

The demand was fair, with fairly large receipts. We quote:
Live spring lambs, choice, per lb..... 5 a 5½
" " medium, per lb..... 5 a 5½
Live sheep..... 4½ a 5
" common to medium..... 3½ a 4½

LIVE POULTRY.

The market is considerable easier than last week. Ducks and geese move rather slowly, with outside figures full. Pigeons weaker. We quote:
Chickens..... a 11
Fowls..... a 10½
Roosters, per lb..... a 6½
Turkeys, per lb..... 9½ a 11½
Ducks, per pair..... 70 a 85
Geese, per pair..... 1 35 a 1 60
Pigeons, per pair..... 30 a 35

DRESSED BEEF.

The demand for beef this week was slow, with prices lower. We quote:
Choice Native, heavy..... 8½ a 8¾
" " light..... 8 a 8½
Common to fair Native..... 8 a 8½
Choice Western, heavy..... 7½ a 8
" " light..... 7½ a 8
Good to prime Westerns..... 7½ a 7¾
Common to fair Westerns..... 7 a 7½
Good to choice Heifers..... 7½ a 7¾
Common to fair Heifers..... 7 a 7½
Choice Cows..... 6½ a 7½
Common to fair Cows..... 6 a 7
Good to choice Oxen and Stags..... 6½ a 6¾
Common to fair Oxen and Stags..... 5½ a 6
Fleehy Bologna Bulls..... 5½ a 6½

DRESSED CALVES.

The demand was fair, with lower prices. We quote:
Veals, City dressed, prime..... 12 a 13
" " common to good..... 10 a 11
" Country dressed, prime..... 10 a 10½
" " fair to good..... 9 a 10
" " common to fair..... 7 a 8

DRESSED HOGS.

There was a fairly good demand for hogs this week. Prices lower. We quote:
Hogs, heavy..... 8½ a 8¾
Hogs, 180 lbs..... 8½ a 8¾
Hogs, 160 lbs..... 8½ a 8¾
Hogs, 140 lbs..... 8½ a 8¾
Pigs..... 8½ a 8¾
Country dressed..... 8½ a 7

DRESSED SHEEP AND LAMBS.

There was a fairly good demand this week, with prices ruling lower. We quote:
Good to choice lambs..... 8 a 8½
Common to medium lambs..... 7½ a 8
Good to prime sheep..... 7 a 7½
Common to medium..... 6 a 7

DRESSED POULTRY.

Receipts last six days, 9,922 pkgs.; previous six days, 9,578 pkgs. Advices from middle Western sections are not large, but from the Southwest the shipments are reported free. The general market is dull and tone weak on most kinds. Fresh turkeys are of very irregular quality and rarely desirable. Western fowls moving slowly. Old cocks are easier in sympathy with fowls. Fresh Western ducks and geese dull and unchanged. Some further movement in frozen poultry from first hands. Turkeys and soft roasting chickens are rated fairly steady. Fowls dull and weak; ducks about steady. We quote:

FRESH KILLED.

Turkeys, Selected young hens, fancy, per lb.....	12½ a 13
" Mixed young hens and toms, fancy.....	11½ a 12
" Selected young toms, fancy.....	10½ a 10¾
" fair to good.....	9 a 9½
" Inferior.....	7½ a 8½
Bro less, Phila., fancy.....	21 a 26
Chickens, Phila., good to choice.....	16 a 17
" " fair to good.....	12 a 13
" Jersey and near-by, prime.....	12½ a 13
" " fair to good.....	11 a 12
" State and Penna., prime.....	10 a 11
" " fair to good.....	10 a 10½
" Western, prime.....	11 a 11½
Fowls, Jersey, good to prime.....	10½ a 11
" State and Penna., good to prime.....	10½ a 10¾
" Western, prime.....	10 a 10½
" fair to good.....	9 a 9½
Capons, Phila., fancy.....	17 a 19
" Western, fancy.....	14 a 14½
Old cocks, Western, per lb.....	9½ a 10½
Ducks, Western, prime.....	5½ a 6½
" fair to good.....	5 a 5½
Geese, Western, prime.....	8½ a 9½
" fair to good.....	5 a 5½
Squabs, choice, large white, per doz.....	3 60 a 3 75
" small and dark, per doz.....	2 60 a 2 25

FROZEN.

Turkeys, hens, No. 1.....	a 13½
" mixed, No. 1.....	a 12½
" young toms, No. 1.....	a 13½
" No. 2.....	9½ a 10½
Chickens, soft-meated.....	a 12½
" No. 1.....	10½ a 11½
" No. 2.....	8½ a 9½
Fowls, No. 1.....	10 a 10½
" No. 2.....	8½ a 9½
Ducks, No. 1.....	10½ a 11½
" No. 2.....	6½ a 8½
Geese, No. 1.....	10½ a 11½
" No. 2.....	6½ a 8½

PROVISIONS.

The demand for provisions was fair, with prices ruling steady. Pork loins lower. We quote:

(JOBBER TRADE).

Smoked hams, 10 lbs. average.....	9 a 9½
" " 12 to 14 ".....	8½ a 9
" " heavy.....	8½ a 9
California hams, smoked, light.....	6½ a 6¾
" " heavy.....	6 a 6½
Smoked bacon, boneless.....	8½ a 9
" (rib in).....	8 a 8½
Dried beef sets.....	14 a 16
Smoked beef tongues, per lb.....	5½ a 6
" shoulders.....	7½ a 8
Pickled bellies, light.....	7½ a 8
" heavy.....	6½ a 7
Fresh pork loins, City.....	8 a 8½
" " Western.....	6½ a 7½
Pickled ox tongues, per bbl.....	a 25 00
Beef hams, in sets.....	a 10

LARDS.

Pure refined lards for Europe.....	5 85 a 5 65
" " South America.....	6 25 a 6 60
" Brazil (kags).....	7 25 a 7 00
Compounds—Domestic.....	4½ a 5
" Export.....	5 a 5½
Prime Western lards.....	5 70 a 5 70
" City lards.....	5½ a 5 22½
" lard stearine.....	6 a 6
" oleo.....	5½ a 5

FISH.

Cod, heads off.....	7 a 8
" heads on.....	4 a 5
Halibut, White.....	10 a 12½
" Grey.....	7 a 9
" Frozen.....	

ST. LOUIS DRESSED BEEF
and PROVISION CO.,
Packers of Beef and Pork.

GENERAL OFFICE:

3919 Papin Street, ST. LOUIS, MO.

BRANCHES:

West Washington Market, NEW YORK.

201 Fort Greene Place, BROOKLYN, N. Y.

Curers of the "Leader" and "Rosebud" Brands of Hams and Bacon. Manufacturers of "White Lily" Brand of strictly Pure Lard and all kinds of Sausages. Estimates furnished on Car lots of Beef, Pork, Mutton, Spare Ribs, Lard, Etc., Casings Our Specialty.

The Manufacture of Sausages

TABLE OF CONTENTS.

INTRODUCTION.

- I. SAUSAGE MAKING.—General requirements. Necessary materials. Water supply. Catch-basins. Drainage. Prevention of rust on machines, etc. Cleanliness. Loss in loose methods. Valuable hints.
 - II. SPICES AND SEASONINGS.—Essential principles. Deterioration. Method of preventing same. How to keep them. Cheap spices and seasonings. High grade, pure spices. Spice mills for grinding. Testing spices. Incorporation and mixing of spices and seasonings. Proportions necessary. Requisite flavors. Precautions to be observed. List of spices and seasonings employed. Mixing machines, etc.
 - III. MEATS.—Selection. Advantages gained by using certain kinds and in certain conditions. Valuable process for large water absorption. Use of different kinds of pork and beef. Precautions necessary with some meats. Chopping meats to requisite condition. Fat cutters. Selection of fats. Fats to give a firm body. About oily fats and back fat. Chopping machines, etc. Chief things to be observed with stock. Benefits derived from handling material right. Method to keep chopped and prepared meat from spoiling. Treatment of bloody meats.
 - IV. BLOOD COLORS.—What they are. Uses. Description. Liquid and solid forms. The most economical. How to prepare. Objections discussed.
 - V. CASINGS.—From different animals. Imported and domestic casings. General methods of preparing casings. Hand-cleaned and machine-cleaned casings. Method of packing. Salt employed. Classification of casings. Weasands and their use. Preparing hog casings. Method for sheep casings. Bleaching casings. Disposal of refuse. Abating foul odors. Coloring or staining casings. Formula. Smoke colors.
 - VI. STUFFING.—Bursting or splitting of casings. Shrivelled appearance. Causes and prevention of splitting and shrivelling. Treatment of casings before stuffing. How to stuff to get best results. Hand and steam stuffers. Desirable aid in stuffing machines.
 - VII. COOKING.—Kind of vessels. Description. Time of cooking. Boiled out fat. Profitable uses of same. Prevention of souring in skimmed grease. Method of keeping it without souring. Formula for bleaching grease to make it white. How to use it for lard.
 - VIII. SMOKING.—General requirements. Valuable suggestions for smokehouses. Reducing shrinkage. Materials for producing smoke. Those to be avoided. Flavoring during smoking. Method of handling. Prevention of streaks and spots. To keep uniform temperature of house while filling or emptying. About the draughts. High and low temperatures. Shrinkage. Methods of cold smoking. Protective coating for shipping and keeping. Prevention of sweating and shrinkage of sausage.
 - IX. FILLERS.—General information. Materials used. Methods of preparing them. A substitute for starch. How prepared and used. List of fillers employed in sausage-making. Method of mixing. Hints.
 - X. PRESERVATIVES.—Classification. About cold storage. Valuable suggestions. To create a dry cold economically. Mechanical refrigeration. Temperature of cold storage essential to success. Regulation of temperature. Salt. Uses and results. Selection for different uses. Varieties of salt. Impurities occurring in salt. Chemical preservatives. Their uses and abuses. Borax and boric acid. About their influence on health. Other kinds of preservatives. Methods of use and precautions.
 - XI. GENERAL.—Scales. Prevention of rust on bearings. Appliances. Valuable hints. Aromatic brine. Management, etc., etc.
- SAUSAGE RECIPES.—Many different formulæ for same kind. Plain and fancy sausages. Domestic and foreign sausages. Sausage for best trade. Meat jellies. Delicatessen goods, etc., etc.

And about 100 recipes and formulæ for the manufacture of all kinds of Sausages in use, compiled from the experience of the best experts on both Continents.

Will be issued about April 1, 1899, nicely bound with flexible cover.

First edition Five Thousand (5,000). Advance orders for copies received up to March 1, 1899, with remittance will be entered and filled at \$1.50.

PRICE AFTER PUBLICATION, \$2.00.

THE FIRST AND ONLY BOOK ON SAUSAGES PRINTED IN ENGLISH.

**MODERN
PRACTICAL
RELIABLE**

By **JAMES C. DUFF, S. B.**

To Advertisers

This book with its assured large sale presents an unequalled opportunity for all manufacturers of and dealers in machinery or materials used in the manufacture of sausages to reach the trade most efficiently. A limited number of pages will be kept open for advertisers at the moderate rates of:

Preferred positions

1 full page, .	\$150
Half page, .	\$80
Quarter page, .	\$50

Ordinary positions

1 full page, .	\$100
Half page, .	\$60
Quarter page, .	\$35

Apply at once to secure good positions

**The National
Provisioner
Publishing Co.**

284-286 PEARL STREET
NEW YORK.

Western Offices, Rialto Bldg.,
CHICAGO, ILL.

Striped bass.....	12	a 22
" " Frozen.....	10	a 10
Eels skinned.....	6	a 12½
" skin on.....	3	a 6
White perch.....	4	a 10
Flounders.....	7	a 10
Salmon, Western, frozen.....	8	a 12
" " g.een.....	16	a 18
" Eastern.....		
Smeets, Kennebec.....	6	a 10
" Scotia.....	6	10
Lobsters, large.....	18	a 20
" medium.....	6	10
Herrings.....	2½	a 3
Red snappers.....	7	a 10
Mackerel spanish, live.....	16	a 20
" fresh, small.....		
" large.....		
Shad, Florida, bucks.....		a 25
" roes.....	40	a 60
" N C, bucks.....	40	a 60
" roes.....	1 00	a 1 25
Scallops.....	1 00	a 2 00
Soft crabs.....		a
Weakfish, frozen.....		a 6
" green.....		
Sea bass.....		
White fish.....	10	a 12
Pompano.....	16	a 20
Haddock.....	3	a 5
King fish, live.....	15	a 20
" frozen.....		
Ciscoes.....	4	a 5
Prawn.....	1 00	a 1 25
Sea trout.....	8	a 10
Sheephead.....	8	a 10

GAME.

English Snipe, prime to choice, per doz.	1 50	2 10
Flower, Grass, prime to choice, per doz.	1 10	2 60
" Golden, prime to choice, per doz.	2 10	2 60
Wild ducks, canvas, 6 lbs. and over to pair. . .	2 10	2 60
" " light, pair.	60	1 10
" " redhead, heavy, 6 lbs. & over, pr.	1 35	1 85
" " light, pair.	60	1 10
" " mallard, per pair.	60	1 10
" blue wing teal, per pair.	45	80
Rabbitts, per pair.	15	17 50
Jack Rabbitts, per pair.	50	60

BUTTER.

Receipts last six days, 36,807 pkgs.; previous six days, 2,2105 pkgs. Some receivers enjoyed a little better trade the latter part of the week, owing to the fact that some of the buyers who held off the first part of the week, expecting to secure an advantage, were taking a hold, but in other stores business was very quiet. A good deal of the butter in this week is not up to the high standard that jobbers require when paying the top rate, and it is on these faulty goods that the easy feeling is noted. We quote:

Creamery, Western, extras, per lb.....	20%	a 22%
" " firsts.....	18%	a 21%
" " seconds.....	18%	a 19%
" " thirds.....	16%	a 17%
" State finest.....	21%	a 22%
" " firsts.....	20%	a 21
" " thirds to seconds.....	16%	a 19%
Western, June finest.....	16%	a 17%
" held, poor.....	16%	a 17%
State dairy, half skrin tubs, finest.....	20%	a 21%
" Welsh tubs, finest.....	20%	a 21
" tubs, seconds to firsts.....	16%	a 19%
" skrina, finest.....	16%	a 16%
" " poor to good.....	13%	a 15%
Western, imitation creamery, fancy.....	15%	a 16%
" " " firsts.....	15%	a 16%
" " " seconds.....	14%	a 14%
" factory, fresh extras.....	14%	a 15%
" " fresh firsts.....	14%	a 14%
" " seconds.....	13%	a 14
" " lower grades.....	12%	a 13
Rolls, fresh, fancy.....	13%	a 14
" " common to prime.....	12%	a 13%

CHEESE.

Receipts last six days, 7,445 boxes; previous six days, 6,823 boxes. Holders report a pretty good run of out-of-town orders, and with moderate buying of local jobbers the market is well sustained throughout. Possibly the tone has strengthened a little this week, as a result of better trading. We quote:

State, full cream, full-made, large colored, fcy	all
" " large, choice	10 1/2 %
" " full-made, large, white, fcy	all
" " large, good to prime	9 1/2 % to 10 %
" " large, common to fair	8 % to 9 %
" " full-made small, col., fcy	11 1/2 %
" " " small, white, " "	11 1/2 %
" " full-made, " ", gd to pr	10 % to 11 1/2 %
" " " " " common to fair	8 %
State, light skims, small, choice	9 1/2 % to 9 3/4 %
" " " large, " "	8 3/4 % to 9 1/4 %
" " part skims, small choice	8 % to 8 3/4 %
" " " large choice	7 3/4 % to 8 %
" " " good to prime	6 3/4 % to 7 1/2 %
" " " common to fair	6 % to 6 1/2 %
Full skims	4 % to 4 1/2 %

ILLINOIS CREAMERY CO., ELGIN,

Manufacturers of

Extra Fancy New Process Creamery Butter.

Offices: 129 SO. WATER STREET, CHICAGO.

EGGS.

Receipts last six days, 28,695 cases; previous six days, 22,923 cases. The advices we have from the interior are very strong; Western distributing markets are very high and the moderate stocks here are held at a further material advance. Advices indicate cold weather again prevailing in many Western and Southwestern sections, and invoices at hand are of small quantities in transit. We quote:

State and Penn., average best, per doz.....	29 1/2	■ 30
Western, fresh-gathered, firsts.....	■ 29 1/2	
Washington, fresh-gathered, firsts.....	■ 29 1/2	
Kentucky, fresh-gathered, choice.....	■ 29	■ 29 1/2
Tennessee and Va., prime.....	■ 28 1/2	■ 29
Other Southern.....	■ 28	■ 29

THE FERTILIZER MARKET.

The market is about the same as last week. Prices ruling steady. We quote:

Bone meal, steamed, per ton	\$21 00	\$21 50
" " raw, per ton	38 00	\$34 00
Nitrate of soda, spot	1 62½	\$ 1 65
" " 90 days	1 55	\$ 1 60
Bone black, spent, per ton	10 00	\$12 00
Dried blood, New York, 12-13 per cent. ammonia	1 75	\$ 1 77½
Dried blood, West., high gr., fine ground Tankage, 9 and 30 p. c., f.o.b. Chicago.....	1 82½	\$ 1 88
" " 8 and 30 " " "	14 50	\$15 00
" " 8 and 30 " " "	13 75	\$14 00
" " 7 and 30 " " "	13 00	\$13 50
" " 6 and 35 " " "	12 00	\$12 50
Garbage Tankage, f.o.b. New York.....	7 00	\$ 8 00
Azotine, per unit, del. New York.....	1 77½	\$ 1 80
Fish scrap, wet (at factory), f. o. b.....	10 00	\$10 25
Fish scrap, dried	19 00	\$19 50
Sulphate ammonia, gas, for shipment, per 100 lbs.	2 65	\$ 2 67½
Sulphate ammonia, gas, per 100 lbs., spot	2 62½	\$ 2 65
Sulphate ammonia, bone, per 100 lbs.		\$ 2 55
South Carolina phosphate rock, ground, per 2,400 lbs., f. o. b. Charleston	\$ 50	\$ 50 00
South Carolina phosphate rock, graded, f. o. b. Ashley River, per 2,400 lbs.....	2 90	\$ 3 00
The same dried	3 65	\$ 3 60

POTASHES, ACCORDING TO QUANTITY.

Kainit, future shipment, per 3,240 lbs.	8 70	\$ 8 95
Kainit ex store, in bulk	9 60	10 65
Kieserit, future shipments	7 00	\$ 7 25
Muriate potash, 80 per cent., fut. shp'd	1 75	1 85
Muriate potash, 90 p. c., ex store	1 83	1 90
Double manure salt (48 p. c. potash than 2 p. c. muriate of lime) to arrive per lb. (basis 48 per cent.)	1 01	1 13
The same, spot	1 06	1 20
Sulphate potash, to arrive (basis 90 per cent.)	1 99	\$ 2 08 1/2

BALTIMORE FERTILIZER MARKET.

The market for ammoniates still remains quiet. We quote:

Crushed tankage, 8 & 20, \$13.50 per ton f. o. b. Chicago; crushed tankage, 10½ & 12, \$16 per ton f. o. b. Chicago; crushed tankage, 9½ & 13, \$15.50 per ton f. o. b. Chicago; crushed tankage, 9 & 20, \$14.50 per ton f. o. b. Chicago; concentrated tankage, \$1.37½@1.40 per unit f. o. b. Chicago; hoof meal, \$1.40 per unit f. o. b. Chicago; ground blood, \$1.57½@1.60 per unit f. o. b. Chicago; crushed tankage, \$1.70 & 10 per unit c. a. f. Baltimore. Sulphate of ammonia foreign and domestic, both \$2.62½@2.65 c. i. f. Baltimore and New York.

THE GLUE MARKET.

1 Extra.....	22c
1 Extra.....	17c
1 Extra.....	16c
1 Extra.....	16c
1X moulding.....	18c
1X.....	16c
1X.....	16c
1X.....	14c
1X.....	14c
1X.....	13c
1X.....	11c
1X.....	11c
1X.....	10c
1X.....	10c
1X.....	8c

**A Fine Table Butter Guaranteed
to be the Pure Product of Cows'
Milk, and sold at prices within
the reach of all.**

CHEMICALS AND SOAP-MAKERS' SUPPLIES.

74	per cent. Caustic Soda	1.50 to 1.65 for 60 p.c.
"	" " Caustic Soda	1.65 to 1.70 for 60 per cent.
80	" " Caustic Soda	1.65 per 100 lbs.
96	" " Powdered Caustic Soda, 2½ cts. lb.	
"	" Pure Alkali76-80 cts. for 48 p.c.
48	" " Soda Ash95c.-\$1 per 100 lbs.
	Crystal Carbonate Soda	1.50-1.76 per 280 lbs
	Carbonate of Potash	4 to 4½ cts.
	" " Potash	4½ to 5 cts. lb.
	Sulfate	3 cts.
	Talc	1 to 1½ cts.
	Palm Oil	4½ to 5 cts. lb.
	Green Olive Oil	38 to 63 cts. gallon.
"	" " Foots	43 to 4½ cts. lb.
	Yellow Olive Oil	36 to 60 cts. gallon.
	Cochin Cocoonut Oil	63 to 65 cts. cts.
	Ceylon Cocoonut Oil	5¼ to 6 cts. lb.
	Banjan Cocoonut Oil	5 to 6 cts. lb.
	Cottonseed Oil	26-30 cts. gallon.
	Rosin	\$2.00 to \$3.00 per 250 lb.

SAUSAGE CASINGS.

Sheep, imported, wids, per bundle.....		70
" " medium, per kg. 86 bdles	\$38	90
" " narrow,		80
" " domestic,		40
Hog, American, tos, per lb.....		20
" " bbls., per lb.....		22
" " ¼ bbls., per lb.....		22
" " kgs, per lb.....		22
Beef guts, rounds, per set (100 feet), f.o.b. N.Y....		18
" " Chicago, 12.....		18
" " per lb.....	2	a 3
" " bungs, piece, f.o.b. N.Y.....	A	7
" " Chicago.....	A	7
" " per lb.....	4	S
" " middies, per set (\$7.50 ft.), f.o.b. N.Y.		50
" " Chie..		48
" " per lb.....	7	s
" " weasands, per 1,000, No. 1's.....		45
" " No. 2's.....		4
Russian rings.....	12	a 30

SPICES.

	Whole.	Ground
Pepper, Sing. Black.....	13 1/2	12 1/2
" " White.....	18 1/2	19 1/2
" Penang, White.....	17 1/2	18
" Red Zanzibar.....	15	16
" Shot.....	12	
Allspice.....	11	12
Coriander.....	6	6
Clove.....	10	14
Mace.....	45	50
Nutmeg, 1 lb.....	45	45
Nuts, Jamaica.....	19	21
" Sage Leaf.....	6	10
" Rubbed.....	7	9
Marjoram.....	19	28

BUTCHERS' SUNDRIES.

Fresh Beef Tongue	50 to 60c a piece
Calves' heads, skinned	40 to 50c a piece
sweet breeds, veal	40 to 75c. a pair
Beef	15 to 25c. a pair
Calves' livers	40 to 60c a piece
Beef kidneys	8 to 10c a piece
Mutton kidneys	30c a piece
Livers, beef	40 to 60c a piece
Oxtails	8 to 10c a piece
Hearts, beef	15 to 20c a piece
Rolls, beef	12c a lb
Butts, beef	6 to 8c a lb
Tenderloins, beef	23 to 30c a lb
Lamb's fries	8 to 10c a pair

**WHITE SINGAPORE PEPPER,
17½ CENTS PER POUND.**

Whole or Ground, Strictly Pure, in Barrels
or Half Barrels.

SINGAPORE BLACK,	12½c.	} WHOLE OF GROUND.
AMBOYNA CLOVES,	12c.	
ZANZIBAR CAYENNE,	13c.	
ALLSPICE,	12c.	

Terms, 60 days f. o. b., less 2 per cent. 10 days.
Send for samples.

JOHN R. HAVENS,
(Columbia Mills) *Importer and Spice Miller,*
106 Warren St., cor. Washington St., New York.

Retail Department.

COL JOHN F. HOBBS, - - - ASSOCIATE EDITOR

ONLY HALF KILLING IT.

The anti-trading stamp bill has been introduced in the Legislature at Albany. If the Legislature passes this measure that proper act will place the Empire State in line with the other States which have enacted such a statute. The bill now before the lawmakers at Albany is to prohibit any person, corporation, or persons from issuing, selling or giving any trading stamp, coupon or similar gift ticket with the promise that he will cash it with an article of value which is not of the value of the amount represented in the coupons. This is the weakness of the bill. The question of value should not enter into the matter. There should be absolute prohibition of this left-handed lottery scheme which is based solely on bunco principles. Of course, some act is better than none, but quibbles create trouble. It is the purpose of the bill to make a violation of its provisions a misdemeanor and to bring the punishments under the Penal Code of New York.

If the marketmen are not careful this well meaning bill will be crippled by a prohibitory leg and an indorsement leg. The trading stamp man may force the issue by giving value for the money after deducting his profit, to which he is entitled as an indorsed trader. When the butcher gets this furniture "of value" and gives it to his customer, or when the customer gets it from the stamp's store, what benefit has the butcher received from the transaction? All the trading stamp man will have to do is to adjust his business to the "of value" class and go ahead piling on his suave oratory for business. He will legally lift up the butcher leg and hop along on his Legislative permit to give stamps and goods "of value." Kill the stamp body and soul. Wipe it out. The scheme itself is not "of value."

DRY COLD AND WET COLD.

Refrigerator cold is much drier than the natural cold outside. If meat were frozen by the outside air its juices would in a measure be drawn to the surface, and when the thaw came, these juices would run out, thus leaving the meat without flavor, and bereft of much of its food value. That explains why the packer runs his refrigerator plant when the thermometer is 30 degrees below zero just the same as he does in midsummer, when the air is almost at boiling point. The packer is aware that it looks silly and senseless to the outside public to do this, but the packer knows his business. For the above reason the wholesalers have had much trouble during the recent severe cold weather to keep their carcass meat from freezing, and from losing both weight and juice when thawing.

WILL HE JOIN A UNION?

A Massachusetts family, near Boston, ate more than \$1,200 worth of one provision dealer's groceries without paying a cent, thus far, for that privilege, hence the dealer complains. That is the penalty some foolish marketmen pay for cultivating trade and holding custom on unbusiness methods. The fact that the members of this family go in "sassity" is only the usual fact in such cases of large credit. The fact also that the members of this family pass the creditor's store door and flaunt their social status in his face is only another instance of the brazenness of the tolerated dregs which drift about in a circle which some honest ancestor ennobled. The tradesman cannot go into their parlors. He should keep them off of his books and join an organization which will help him to make their stomach's pinch them and their dishonest natures.

ICE AND SLUSH.

Last week the East and the West side slaughterhouses and refrigerators were banked in with snow. The street cars could not run. The delivery vans could not ply about the streets for two days, and the butchers could get no solace by crawling through and over the heaps of snow which choked the city. Whole beef trains sat banked on the tracks on the West side and business was at a standstill. This week the piles are down, the gutter sare running streams, the streets are arenas of slush, and butchers are hurrying their wagons for meat from the coolers, and their orders for ice and cold blast to cool it these summer days. For the last ten days price, snow and slush have been the butcher's troubles.

The Meat Fight in Toledo.

They have quit thinking of Manila out in Toledo, Ohio. They yell "beef!" like they do in Boston, but at different personalities. The butchers object to the packers doing any semblance of a retail business. They claim that R. Y. Preece and the packers are furnishing the big hotels of the city and getting the cream of the business. That is the casus belli. The hotels, like the St. Charles, the Boody, and the Jefferson, say that the butchers do not keep the variety nor the quantity on hand that they need. They could, possibly, if they had a list of the things needed and a chance to keep them. Anyhow, the butchers have delivered their usual trade ultimatum, and those packers who are selling to the hotels say they will not yield. The unfortunate thing that usually follows is a slaughter in prices. We expect this news next. Cleveland is at the bat; Toledo on deck. Is Cincinnati next? Which next?

Must Give Guarantee.

The London "Meat Trades Journal," of which Mr. Field, M. P., ex-president of the Federated Meat Trades Association of Great Britain is a stockholder, says:

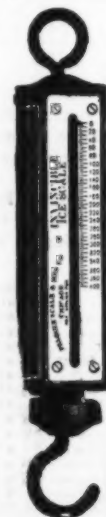
"The Hull Butchers' Association have resolved not to buy cattle or sheep at auction above a certain price unless accompanied by a guarantee that if the stock is condemned as diseased within five days the price shall be refunded. At the market on Monday the auctioneers objected to such terms being sprung upon them, and declined to submit, but the butchers adhered to their resolution, and some of the auctioneers gave the guarantee desired."

Rejected Meat.

The butchers and the provision dealers of Charleston, S. C., are in a merry squabble over the selling by the latter of commercially "rejected meat." Charleston does \$1,000,000 trade per year in locally "rejected meat." This does not mean that the meat is tainted nor diseased, for one ham of a hog may "pass" and the other be "rejected." The same is true of butts, shoulders and other parts. The meat exchange requires that meats have a specified commercial trim. If a knife slips and the cuts are irregular, they are rejected. They are also rejected if tainted or diseased. The butchers of Charleston desire to stop the sale of "rejected" meat. Salted butts going at 5 cents per pound brings on a serious conflict with the fresh beef dealers, especially when the poorer and negro population believe that one-half pound of pork equals one pound of beef in food value.

The Charleston exchange inspectors watch every slip of the trimmer's knife and every irregularity, such as a bruise on a ham, which renders the piece not up to the prescribed standard of the local exchange. The butchers claim that under the guise of selling sound irregular cuts, the dealers really vend those and the unsound cuts as well. The dealers reply that the slaughterers not only tell what they know to be untrue, but that these fresh meat butchers sell tainted and diseased meats to the public. In the meantime the public is demanding the appointment of meat inspectors for the city. To this popular demand both sides of the meat quarrel say: "That suits me." And each also says: "That suits me most because I can stand it best." If all this is true, the inspector will be embarrassed by the open arms of the "dry salted butts" and "butcher beef" parties.

Cranberries for erysipelas are used externally as well as internally.



"INVINCIBLE" ICE SCALE.

MADE IN TWO SIZES:

- No. 3. Weighs 300 lbs. by 5 lbs.
- No. 4. Weighs 400 lbs. by 5 lbs.

This Scale meets all the requirements demanded by the "Ice Trade." It is accurate and unbreakable. It relieves all strain. Both the ring at the top and hook are swivel. The dial is nickel with black figures. It is used and highly endorsed by the largest ice companies.

Patents pending.

Write for prices.

PELOUZE SCALE & MFG. CO.
133-139 S. Clinton St., CHICAGO.

Springfield's Great Banquet.

The Retail Butchers' and Grocers' Protective Association of Springfield, Mass., had a great time at their annual banquet Tuesday evening of last week. The ice clog and lazy mails did not bring in our report until too late for press. Craftsman Plummer managed the affair. The music was rendered by the Delphian Mandolin and Guitar orchestra during the elaborate and rich dinner. The toastmaster for the evening was Alderman J. F. Callahan, president of the Eastern end of the National Association and late president of the Springfield Association.

Alderman Callahan said: "The object of our organization is to unite the interests of the trade, and to exchange information as to delinquents. With one exception, the wholesalers had stood by the retailers and declined to sell direct to consumers."

Mr. George (Mark Twain) Kellogg of Hartford, Conn., made a great hit:

"I have read in the Holy Writ that sometime there will come such an era of fraternity and love that there will be none to harm and that even the lion and the lamb will lie down together. May not this occasion be the ushering in of that happy condition? May not the wholesaler, upon this occasion, with all his self-possession, his well-kept form, with diamonds sparkling on his shirt front and upon his fingers, with the absence of fear in his eye, and his altogether august presence be called the lion? And how like the lamb is the timid, retiring, modest retailer, hardly daring to call his fleece his own in the presence of the lion? Here we see the lion and the lamb lying down together. Usually when they have lain down together the lamb has been inside the lion. (Laughter.)

"What has brought about the change? We, as retailers, have been jealous in the past. We have not had interests in common. Thanks to the Retail Butchers' Protective Association, our eyes have been opened and a new feeling has, fortunately, been created between us. The feeling should be fostered and nourished. We have learned that no man liveth or dieth by himself. We have learned the truth of the saying, 'Behold, how good and how blessed it is for brethren to dwell together in unity.' We should see that all the retailers are enrolled in our association, so that each may do his part, and we, as a class, may demonstrate that we are honest."

Lawyer W. G. McKechnie spoke on "Department Stores." He said:

"When men ally themselves together it shows their purpose in life is earnest, and it must meet with a great reward. It is an illustration of the brotherhood of man. When a young lawyer has a case for which there is no defense the old lawyer invariably advises him to go in and abuse the adversary. I don't know anything about department stores. I stand here to abuse the adversary. The department store is a product of the evolution of our time. Society, which cuts out the root of its own evils, killed the evil of Medievalism, and produced trade guilds, which became monopolies. This was the extinction of the unskilled workman. Society killed that and gave the house industry and the merchant, the middleman. With him came the capitalist class. Then came the factory system and modern machinery, which gave us the trust and department store. To-day there is a line between capital and labor; not that there are not mutual helps, but there is a division line.

"Are the department stores and trusts evil? It is a question whether, if properly managed and under proper laws, they would not give an equal distribution of wealth, but to-day they concentrate capital which is not distributed again, as would be the case if the small tradesmen had the business."

"Legislation has been attempted against department stores. A law limiting the number of them has been declared unconstitutional. We may rail at them, but in my opinion it is not possible to pass any law against them that the Supreme Court will uphold. The foot of the evil is in the social system. It can only be cured by the application of the same cure as that which killed the guilds and the house industries. The evil will work out its own solution. Collectivism will not do it. One way is by State control."

The Dubuque bill, Mr. Dunleavy said, was passed upon by the committee on judiciary. "Was that committee honest?" he asked. "A Supreme Court judge has said the law is unconstitutional. Is it possible that that law was passed by that committee without detecting the flaw, or is it possible that they wanted to please the merchant and leave the law to

be pulled to pieces by a fifth-rate lawyer?"

"It is almost impossible to collect under that law. Who administers that law? I regret to say it is the lawyers. No red-coated or green-coated man can help you, for if the person upon whom he calls consults an attorney he can get advice that won't leave a speck of him together."

"There are different kinds of lawyers. The law provides that the surplus of the earnings after the obligations to the family have been filled shall be distributed among the creditors. The lawyer must find out the wages of the man and how many mouths he has to feed. If he gets \$1.50 or \$2 a day and has six mouths to feed it is the duty of the lawyer to refrain from bringing action because he cannot succeed in the case."

"What has been the result? The lawyers have sued indiscriminately. When a man has been discharged they have blamed the court. That is where they place the blame when you ask them why they went to this expense without succeeding. That is not true. The court is not to blame."

"The result is that another man reads of the failure of the case and refuses to meet his obligations, though his wages may be much in excess of his necessities."

"There are 125 cases now in the police court coming up every Monday with not an attorney to dispose of them; an expense to the merchants."

Among those present were:

Charles H. Steele, W. J. McCann, George F. Kellogg, Hartford, Ct.; C. H. Mulligan, J. F. Carman, J. F. Callahan, D. O. Gilmore, Charles A. Wright, Charles Conklin, William W. Warren, J. E. Dunleavy, Thomas E. King, D. A. Corple, William G. McKechnie, William K. Morris, C. H. Morris, W. Levy Pean, Al E. Mills, William H. King, A. E. Sheldon, A. G. Ford, Edmund T. King, J. W. Holian, E. J. King, John M. Sullivan, Michael A. Kirby, J. H. Houston, C. W. Taylor, F. A. Ruggles, T. R. Parsons, E. L. Murdough, G. T. Murdough, A. B. Roberts, J. M. Smith, A. L. Witherell, Luther J. Smith, James J. Callahan, A. E. Squiers, J. H. Bigelow, C. H. Dodd of Chicago; William J. Murray, Joseph B. Callahan, J. E. Steele, F. C. Hatch, James P. Clark, F. S. Burdick, J. L. Townsend, O. G. Fisk, Holyoke; J. L. Perkins, Holyoke; Frank J. Corcoran, Robert Porter, James Dillon, H. F. Craig, F. B. McLean, Alfred James, M. W. Mahaney, T. P. Walsh, G. H. Steinkahler, Fred R. Brown, Henry J. Perkins, E. A. Dexter, G. L. Stephenson, W. F. Young, A. G. Pease, Arthur A. Colwell, N. W. Fitch, Charles E. Lane, A. Bondi, W. C. Crouss, H. M. Baldwin, C. H. Goodwin, H. L. Norris, J. E. Triggs, H. L. Handy, George Nye, S. J. Collins, W. J. McCarthy, J. T. Kane, T. J. Foley, A. Wespiser, F. H. Burdett, S. R. Cole, W. A. Ford, C. A. Stone, L. F. Jenks, J. E. Riggins, John G. Maxfield, J. J. Shea, C. W. Hally, W. P. Sloan, F. F. Gesner, W. H. Finney, T. Slade Gorton, H. J. Reed, George Jackson, W. W. Whittier, H. I. Carpenter, F. C. Vincent.

The Anti-Trading Stamp at Albany.

The trading stamp bill is now before the New York Legislature. It is a sort of bipartisan bill; half for the marketman and half for the stamp concerns, in that it prohibits the sale or gift of stamps unless there is given to the person "the value thereof." The bill makes the issue of trading stamps to any person engaged in trade except upon the above condition a misdemeanor under the New York Penal Code.

Kansas After Trading Stamps.

The Kansas Legislature has taken up the trading stamp question in a practical manner. Representative Stevenson introduced a bill in the House last week to prohibit the sale of these stamps by any company. The penalty fixed by the bill, if passed, will be anywhere from \$25 to \$500 in money, or the offender may be imprisoned for 30 to 90 days. The prohibitive clause of the act reads as follows: "Every person who shall in any manner engage in any gift enterprise or business by giving away any stamp, ticket, coupon or other device which entitles the purchaser to demand or receive from any person or corporation dealing in the goods purchased, any other property than that actually sold or exchanged, shall be guilty of a misdemeanor."

New Shops.

Fuhrmann Bros. have opened a nice retail market on Railroad avenue, Greenwich, Conn. Otto Fuhrmann managed a market in New Haven.

J. M. Hutton of Gouverneur, N. Y., has opened a new meat market in Wetmore's block, Castorland, N. Y.

W. E. Johnson and J. B. Smith, under the name of the Central Market Co., have opened a first-class meat and grocery business at 16 Broad street, Atlanta, Ga.

A. M. Moyer, of Silverdale, has opened a meat market on Chestnut street, Perkins, Pa.

Business Changes.

Cogswell, Eaton and Gay, meat dealers and packers at Corry, N. Y., have dissolved. O. P. Eaton and H. F. Gay retiring. Earl Brown enters the partnership with Henry Cogswell, and the two will continue the business. They are contractors for meat supplies to the Chautauqua grounds.

Orson and Hugh G. Williams (Williams Bros.) at Hineckly, N. Y., have purchased the meat business of C. Williams, who is a brother, at Remsen, N. Y. They have closed their market at Hineckly.

John Ward has succeeded to the meat market stand of Williams Bros. at Hineckly, N. Y., and he intends to do a strictly first-class trade.

E. L. Simonton has purchased the meat market of Young Brothers at Camden, Me. He is one of the old firm of Simonton & Gill, before the fire in Camden.

S. D. Fish has purchased the butcher shop of E. C. Frankhouser at Clarington, W. Va.

HONOR WHERE HONOR IS DUE.




Freeze-em....

Will keep Steaks, Chops, Ribs, Cuts of Meats, Tenderloins, Pork Loin, Pork Sausages, Quarters of Beef, Chopped Beef, Veal, Mutton, Poultry, etc., from 1 to 3 Weeks just as fresh.

AS IF THE MEAT WERE FROZEN.

Prevents Sliming and Mould on Meat, and Absolutely Does Away With the Necessity of Trimming, Thereby Making a Great Saving to Butchers.



Is Healthful. It cannot be Detected, and does not destroy the Natural Flavor of the Meat.

Invented and Manufactured Only By

B. HELLER & CO.

CHEMISTS,

249-251-253 S. Jefferson St., Chicago U. S. A.

WRITE FOR DESCRIPTIVE CIRCULAR.

THE SARDINE.

How the Little Fish is Caught, Cured and Canned.

(From the London Mail.)

The 1898 sardine is now on the market.

The sardine fishing season commences at the beginning of June. As soon as the fishermen of the coast of Brittany notice shoals of porpoises or flocks of seagulls off shore in great numbers they immediately make sail, for the sardine is there.

A curious thing about this kind of fishing is that one rarely sees a living sardine out of the water. The fish make a little squeak when taken from the water and die instantly. Of the 250 or 300 fishing boats fitted out at Belle Isle about 200 belong to Palais and the others to Sauzon.

It is in these two ports that the fishermen sell their fish. An ordinary catch of sardines gives to each boat from 8,000 to 10,000 fish, and the price is regulated by the quantity brought in by the first comers. One dollar and twenty-five cents per 1,000 is a fair price.

During the sardine season about 300 women and fifty men anxiously await the arrival of the first boats. If there are no fish, there is no work for them. When the news arrives that the boats have their welcome cargoes, the women, in the picturesque costumes, rush to the cannery like a flock of frightened sheep, and each takes her place in the great room where the fish undergo their first preparation.

Here the sardines are spread upon the table and sprinkled with salt. Then they are cleaned, and when that operation is finished they are sorted by little boys and carried into another part of the establishment, where they are put in pickle.

After this the fish are washed and placed, one by one, with great care upon wire nets, called "grills," and put out to dry in the open air. If the weather is wet or even foggy this operation becomes impossible, and the fish spoil and become worthless, except for fertilizer.

The tins in which the sardines are then packed are carried to the oiling-room, where the last manipulation consists of filling them with oil. It is in this part of the establishment that the tomato sauce and the spices are placed in the boxes which give to the French preparation of sardines their universal renown.

In any one of the above important establishments the sardines are prepared and exported ten hours after coming out of the water. Gourmets should never eat newly prepared sardines. They have neither the perfume nor the flavor of those which have lain in the boxes for a year.

The Fecundity of Swine.

The impression is prevalent among farmers that pure-bred swine are unprofitable for breeding purposes, as it is thought that as purity of breed increases fecundity decreases. The question of the fecundity of improved breeds of swine was investigated recently by the Indiana Station. The number of pigs farrowed and raised in the first and the last 200 litters recorded in the registers of Berkshire, Poland-China and Chester White pigs were compiled. In comparing the litters, 100 litters were selected in which the sows were recorded, and 100 in which the boars were recorded. The dates of farrowing of the first 200 litters varied through a number of years. The last 200 litters were almost all farrowed in 1896. The popular opinion was not confirmed by this investigation.

While there seems to be a reduction in the number of very large litters, the total number farrowed is about the same as shown by the first records.

The number of boars and sows raised was as follows: Berkshire, 400 litters, 2,866 pigs, 1,498 boars, 1,368 sows; Poland-China, 1,000 litters, 6,542 pigs, 3,228 boars, 3,314 sows; Chester White, 600 litters, 4,555 pigs, 2,236 boars, 2,319 sows. In a total of 3,403 pigs farrowed, and all raised, there were 1,786 boars and 1,607 sows.

Local and Personal

** Armour & Co. are building a new smoke-house in their house at Union street, Middletown, N. Y. The size of it is 10x12 feet and 35 feet long.

** M. J. Sullivan has bought the meat market of J. C. McBurney at Sandy Hill, N. Y. To show that there is no hard feelings and that he likes both the new proprietor and the business, Mr. McBurney will remain behind the counter for Mr. Sullivan.

** The Retail Butchers' Association of Albany, N. Y., had their annual banquet Thursday of last week. W. C. Fredenrich, president of the local association, presided and made a taking speech. Noah Harrison, president of the Schenectady association, was also present and made a telling speech. Covers were only laid for about forty, as Albany is not a very large city for a big association.

** Wallace Van Houte and Joel Smith of Nyack have opened a very nice meat market in the Odell building, on Main street, of Spring Valley, N. Y. They should do a satisfactory business.

** Mr. Pfeifer, who was lately with the Eastmans Company, is now no longer with this concern. He has been a good man.

** J. Keenan has opened a new butcher shop at 62 Columbus avenue. This neighborhood has a fair all round trade, but much of it requires to be watched. There have been many complaints of the "dead beat" in that section during the last year.

** C. Klotz opened his new shop at 395 Second avenue on Monday. He was formerly at 800 Amsterdam avenue, where his old stand was well known before he went out of business temporarily a while back.

** We have been told that one of Cudahy's late branch managers read something in Holy Writ about it is "meat and drink," etc., so after giving up the "meat" end he has taken up the "drink" line by going into the saloon business. For fear the boys will rush him, his name is withheld.

** Moe Frank says that Thursday was the worst and slowest day, from a trade standpoint, that the small stock people have experienced in five years, Lent or no Lent.

** The Board of Health meat inspectors for the week condemned the following quantities of meats: Beef, 5,400 lb; sheep, 200 lb; mutton, 2,100 lb; 17 calves, 830 lb; veal, 5,400 lb; hogs, 7,528 lb, and 23 barrels poultry, 4,600 lb.

** W. B. Fox has been made manager of Schwarzschild & Sulzberger Co.'s branch, at Pittsburg, Pa., in the place of R. Bradley.

** B. R. Scannel has been made manager of their branch at Cleveland, O., by the Schwarzschild & Sulzberger Co., Mr. Fox, the late manager, going to Pittsburg.

** Joe Beerman, whose butcher shop at 2d avenue, near 45th street, was so well-known to the shopping public, has moved into the light, airy, new and nicely fitted market, at the northeast corner of 44th street and 2d avenue. Mr. Beerman can make a better display of his goods in this handsome shop and he can there better serve his trade. He made the change just before the blizzard.

They Are Themselves Now.

Next week W. M. Terry & Co. of Stamford, Conn., will cease to be the consignors of Armour & Co. at that place. The company takes over their business and puts up their own sign. The Armour branch agency thus becomes Armour & Co. Mr. Smith, from Chicago, will manage this important branch. He will find the butchers of this Connecticut town a nice lot to deal with.

Pork Kidneys for Lambs'.

A very wealthy, retired meat man who made his fortune in the butcher business and who is considered to be a connoisseur of things in the meat line, walked into an East Side wholesale box, this week, and asked for lambs' kidneys. Of course, lambs' kidneys are not pulled out these days. The shrewd seller at once "tumbled" to the prey and said:

"There's a nice lot for you, at a bargain."

"They're rather large, ain't they, for lambs?" queried the retired butcher.

"Well, you know, lambs are big now."

"Sure. How much are they?"

The price was told him.

"All right, send them up. They are fine."

The pork kidneys were duly delivered and paid for with thanks. These young fellows know some, too.

Making Improvements.

Next week the well-known small stock concern of J. M. & P. Scanlan at Fortieth street and Eleventh avenue, intend putting in a 25-ton refrigerator, which will be one of the finest of its class. This, we believe, is but the beginning of extensive improvements which this firm will inaugurate and carry out during the next twelve or eighteen months. If the plans of the concern are carried out according to present intentions the "revised" place will be the result of very many important changes upon the present equipment and accommodations of their plant as now operated.

The Death of Mr. Cochrane.

The trade was sorry to hear of the sad death of Mr. Samuel Cochrane, who was a member of the Small Stock Company, of A. Vanderbeck's Son & Co., at 45th street and 1st avenue. Mr. Cochrane was buried on the 11th inst. He was highly respected by the trade.

A New Small Stock Company.

Joe Kann, late with Nelson Morris & Co., and formerly at the West Harlem Market, has formed a popular partnership with Hardy Rodman to slaughter small stock. This new firm will occupy the premises used by the late United Veal and Mutton Company, at 44th street and 1st avenue. This concern should be a popular one. Mr. Kann is no stranger to the trade, which has known him for many years. Mr. Rodman was treasurer of his late company. The old customers of that concern know him well and favorably, so that all of the old customers of his company have to do is to step up and go right on with business. Preliminary slaughtering is now going on. The old United Veal lease expires next Tuesday. After that the shingle of the new company will go up. Messrs. Kann and Rodman will bring energy, stability and popularity to this new Small Stock concern. We always wish a new ship a good wind and a "speedy headway."

A Business Man said:

"For economy's sake I had done without the telephone service until lately. I had it put in less than a year ago. Now I would not give it up for Five Hundred Dollars a Year."

(HE PAYS ONE.)

MESSAGE RATES make the cost of telephone service in New York very moderate. STANDARD EQUIPMENT for all subscribers. The rate varies with the amount of use.

NEW YORK TELEPHONE CO.

15 Day St., 945 Broadway, 115 W. 30th St.

Mortgages, & Bills of Sale and Business Record

Butcher, Fish and Oyster Fixtures.

The following Chattel Mortgages and
Bills of Sale have been recorded
up to Friday, February 24, 1899:

BOROUGH OF MANHATTAN. Mortgages.

Schindler, Mulke, 83 Sheriff St.; to
Isaac Schindler (filed Feb. 20)..... \$100
Ferris, J. R., 1310 Broadway, Brooklyn;
to J. E. Ward (filed Feb. 23)..... 100
Jacobus, A. & S., 1604 1st ave.; to L.
Dawrance (filed Feb. 23)..... 75

Bills of Sale.
Groebel, R., 3391 3d ave.; to C. Morst
(filed Feb. 23)..... 1,500
Young, Louis, 237 Columbus ave.; to Lo-
da M. Young (filed Feb. 23)..... 500

BOROUGH OF BROOKLYN. Mortgages.

Albrechtsen, Henry, 457 6th Ave., near
9th Ave.; to Nat. Cash Reg. Co. (filed
Feb. 18) \$270

HUDSON COUNTY, N. J. Mortgages.

Kinsey, James; to Armour Packing Co. \$500
Bills of Sale.
Kittelman, Gustav; to Elizabeth Kittel-
man \$100

Grocer, Delicatessen, Hotel and Restaurant Fixtures.

The following Chattel Mortgages and
Bills of Sale have been recorded
up to Friday, February 24, 1899:

BOROUGH OF MANHATTAN. Mortgages.

Kohl, A., 75½ Catherine St.; to J. Sil-
verman (filed Feb. 17) \$100
Neuwirth, L., 135 Prince St.; to G.
Sternecker (filed Feb. 17) 75
Gildersleeve & Peck, 108 W. 16th St.;
to G. A. Dowden (filed Feb. 17)..... 1,000
Durner, F. C., 344 W. 25th St.; to M.
Hoffman (filed Feb. 17) 270
Morgan, L., 2401 8th Ave.; to G. L. Far-
nell (filed Feb. 21) 300
Weigand, A. C., 180 6th Ave.; to C.
Blugart (filed Feb. 21) 750
Garton, M., 177 Rivington St.; to N.
Horenstein (filed Feb. 21)..... 150
Wolf, J. H., 137 Grand st.; to J. Polin
(filed Feb. 23)..... 700
Weinberger, Ed., 31 2d ave.; to F. Re-
gina (filed Feb. 23)..... 1,000

Bills of Sale.
Reisse, C. W., Jerome Ave. and 177th
St.; to H. Koehler & Co. (filed Feb.
17) \$17
Bokhytetty, Lizzie, 8 Willett St.; to
Levi Bokhytetty (filed Feb. 17)..... 1
Johns, R. C., 730 8th Ave.; to Mary E.
Johns (filed Feb. 18) 1
Stern, Max, 504 W. 34th St.; to Helen
Stern (filed Feb. 18) 1
Cosenzo, Mary, 855 9th ave.; to John
Cosenzo (filed Feb. 23)..... 200
Lange, C., 833 Columbus ave.; to M.
Urban (filed Feb. 23)..... 600
Levine, M. & H., 2174 3d ave.; to J.
Bass (filed Feb. 23)..... 450

BOROUGH OF BROOKLYN. Mortgages.

Morello, Mike, 550 Smith St.; to Simp-
son, Sibbett & Simpson (filed Feb. 20). \$585
Soehl, Charles, 2737 Fulton St.; to Chris-
tian Beekman (filed Feb. 17)..... 1,297

John Quinlan has bought the meat business
of John J. Simpson at 107 West Main street,
Meriden, Conn.

BUSINESS RECORD.

CONNECTICUT—D. F. Wiley, East
Hampton, meats; sold out.—John J. Simp-
son, Meriden, meat market; discontinued.—
Mrs. Hannah Horton, et al., Meriden, meat
market; R. E. mortg. \$300.—James Daw-
son, Jr., Norwich, meat market; attached.

ILLINOIS—O. H. Schutt, Chicago, mar-
ket; assigned.—Wm. Elwarner, Indianapo-
lis, meats, etc.; R. E. mortg. \$920; R. E. deed
\$380.

KANSAS.—Joe Retchiff, Hutchinson,
meats; sold out.—C. A. Pease & Son, Law-
rence, meats, etc.; moved to Kansas City.

MAINE—Smith & Carroll, Biddeford, res-
taurant; sold out.—Daniel Goodwin & Son,
Kennebunkport, market; Daniel Goodwin,
dead.—Waterville Creamery Co., Water-
ville, mfrs. butter, etc.; damaged by fire.
—Daniel Daley, Rockland, restaurant;
burned out.

MARYLAND—John C. Boyle Co. (not
inc.), Baltimore; incorporated under style
John Boyle Co.; oyster, etc., packers.—
Adam E. Kirchner, Baltimore, provisions; re-
leased R. E. mortg. \$2,200.

MASSACHUSETTS—The Norfolk Mfg.
Co., Norfolk, soap mfrs.; injured by fire.
William H. Stevenson & Co., Boston, provi-
sions, etc.; William H. Stevenson assigned.—
Tappan P. Rogers, Taunton, provisions; as-
signed.—Broderick & Co., Cambridge, provi-
sions, etc.; Edward T. Broderick, individu-
ally, chatt. mortg. \$1,500.—H. F. Gregoire
& Co., Cambridge, provisions; chatt. mortg.
\$500, March 15, 1898, discharged.—M.
Boulay & Son, Fall River, provisions; Mich-
ael Boulay, individually, R. E. mortg. \$500.
—Davis & Tish, Fall River, provisions; vol-
untary petition in bankruptcy.—Hubert
Therault et al., Fall River, provisions, etc.;
R. E. mortg. \$588.—H. J. Kendrick, Green-
field, meat; chatt. mortg. \$625.—Sarah E.
Clark, Lynn, provisions; filed certificate to do
business.—Ernest L. Bliss, Springfield, res-
taurant; chatt. mortg. \$750.—Martin F.
Henrahan, Taunton, provisions; sold R. E.
\$1.

MICHIGAN—A. L. Bach (Mrs. Martin),
Crystal Falls, meat, etc.; succeeded by John
Tufts Co.—Frank Huttan, Detroit, meats,
etc.; sold out.—Charles A. Stetson, Flint,
hides, etc.; mortg. \$750.

NEW JERSEY—John H. Stockton, Lam-
bertsville, restaurant; succeeded by Charles
Trefts.

NEW YORK—Herman Schnorr, Gasport,
meat market; succeeded by August Kinckey.
—Charles A. Schintzius, Buffalo, butcher
and wholesale meats; realty mortg. \$1.—
Jay G. Wortman, Ithaca, market; chatt.
mortg. \$1,013.—L. Starr Wortman, Ithaca,
market; judgts. \$1,013.

OHIO—Jacob Kissel, Lima, meat; deed
\$6,000.

PENNSYLVANIA—J. M. McCarthy,
Kane, restaurant; succeeded by A. W.
Hamm.—Hershberger Bros., Saxton, butch-
ers; dissolved; succeeded by Hershberger &
Simmons.—O. P. Kostenbender, Catawissa,
butcher; execution on judgment \$137.—
Washington Butcher Co., Philadelphia,
wholesale provisions; assigned.—O'Dea &
Scanlan, Wilkesbarre, meat; judgts. \$607.

RHODE ISLAND—Abram A. Tilley, New-
port, meat; R. E. mortg. \$4,000.

UTAH—Robert Blamire, Kaysville, meat;
sold out.

VERMONT—Clark & McFarland, Barton,
provisions; dissolved.

WASHINGTON—Brown & Matson, Spo-
kane, meat; dismissed; succeeded by Brown
Bros.

WEST VIRGINIA—Law & Powell,
Clarksburg, butchers; dissolved.

AMONG THE ASSOCIATIONS.

The Retail Butchers' and Grocers' Asso-
ciation of Port Huron and Sarnia, Mich., in-
vited the merchants of Detroit, Saginaw,
Jackson and Mount Clemens over last Thurs-
day night as their guests and royally enter-
tained those who accepted the invitation.
Speeches were made by the leading members
of the local association and by the prominent
guests of the visiting delegations.

The Butchers' Union of Louisville, Ky., last
week presented its oldest member, Charles
Rehm, of Hamilton avenue, with a beautiful
medal as a token of the high esteem in which
he is held by his fellow craftsmen. The mem-
bers serenaded him. Then Sebastian Weis-
bach made the presentation in a neat and
happy speech. Mr. Rehm, who is just out
from an illness, returned thanks for this
graceful compliment to him.

National Secretary Daniel J. Haley of the
Retail Butchers' Protective Association, in re-
lation to the present meat fight of the market-
men of Cleveland, Ohio, against the Cleve-
land Provision Co., writes as follows:

"We make the contention that it is against
sound business principles for the wholesaler,
in any line of business, to come in direct com-
petition with his own trade, and we have had
this concession given us by almost every large
meat concern in the country. Now, it was in
line with this policy that we asked of the
Cleveland Provision Co. to also grant this
request. No more, no less. They made the
claim that they only sold pork at retail, and
as the selling of pork is as important as any
other part of our business it would be mani-
festly inconsistent on our part to ask of such
firms as Armour, Swift, Schwarzschild &
Sulzberger, Hammond, Morris and other con-
cerns that do business in all parts of the
United States this concession and still main-
tain friendly business relations with the
Cleveland Provision Co., who would reserve
the right to retail pork. This article, they ad-
mit, is the big end of their business. The
Cleveland Provision Co. are in error when
they make the assertion that we dictated to
them how they should conduct their business;
we merely asked of them concessions such as
we asked of and had been granted universally
by all of the large meat concerns of the
country, and when they do not care to do business
with us on that basis we reserve our privilege
and right to transfer our trade to houses
that are willing to do business more in con-
formity with what we consider our best in-
terests as retailers."

The national organizer, John H. Schofield,
of the Retail Butchers' Protective Associa-
tion, has formed an association at Wichita,
Kan. It is known as the Wichita Retail
Butchers' Protective Association, No. 2.
After organizing, the following officers were
elected: President, W. H. Keichner; first vice-
president, B. F. Dawson; second vice-presi-
dent, C. E. Parkhurst; secretary, L. F.
Smith; treasurer, H. O. Heller; sergeant-at-
arms, Charles Demar; trustees, V. J. Hunter,
E. E. Whitlock, John R. Locke. The butch-
ers becoming charter members are: C. E.
Parkhurst, Theodore Paul, Horace M. How-
ard, Matt Bohr, James T. Wilson, E. E.
Whitlock, Charles Demar, Joseph Stewart,
John R. Locke, B. L. Whitlock, C. A. Frank-
enfield, V. J. Hunter, Dye Bros., H. O. Hel-
ler, B. F. Dawson, W. H. Keichner, E.
Hoiles, George M. Litzenberg, L. F. Smith,
Dan V. Grimes, Fred Handley, H. Schrieve.

A Creditable Association.

The Johnstown (N. Y.) Retail Butchers'
Association over there at the gate of the
Adirondacks is in a very prosperous condi-
tion. The butchers in this healthy organiza-
tion entertain the kindest feeling toward each
other. These associated marketmen are striv-
ing to make an honest livelihood by straight
business methods, hoping thereby to attain
success.

This healthy and flattering condition is a
direct fruit of sincere, earnest work. Such
a result cannot but be gratifying to Edward
O'Neil, the energetic secretary of this associa-
tion, which is a member of the New York
State Association. The important concern of
John F. O'Neil & Son at 144 Main street,
Johnstown, of which the association's popu-
lar secretary is a member, is well known in
that beautiful part of New York State.



"The Hercules."

"The Hercules Ventilated Barrels."

A correct package to use in shipping Canvassed and Smoked Meats, Dried Beef, and Summer Sausage. For, **BEING PROPERLY VENTILATED**, it prevents the meats from becoming **HEATED** and **MOLDY**. Our 34 inch barrel holds 300 lbs. of hams, and is much cheaper than a 300-lb. box.

We ship the barrels knocked down, and a boy can set up 75 to 100 per day.

For sample barrel and prices, write the

HERCULES WOODENWARE CO., 288-306 West Twentieth Place, **CHICAGO.**

Chicago Live Stock Notes.

(See page 18 also.)

Carloads of live stock received here last week, 5,706, against 4,543 the previous week, 5,983 a year ago, and 5,700 two years ago.

The 199,793 hogs received at the Chicago stockyards last week averaged 229 lbs. Average the previous week, 224 lbs.; a month ago, 230 lbs.; two months ago, 240 lbs.; a year ago, 227 lbs.; two years ago and three years ago, 239 lbs.

Shipments last week were: Cattle 14,815, hogs 55,081, sheep 7,272, against 11,226 cattle, 39,468 hogs, 3,275 sheep the previous week, 21,800 cattle, 41,809 hogs, 11,168 sheep the corresponding week of 1898, and 17,047 cattle, 40,148 hogs, 7,160 sheep the corresponding week of 1897.

Receipts of live stock here last week were: Cattle, 47,334; hogs, 200,533; sheep, 68,191, against 38,892 cattle, 147,613 hogs, 83,571 sheep the previous week, 57,301 cattle, 178,527 hogs, 73,388 sheep the corresponding week of 1898 and 47,845 cattle, 187,427 hogs, 62,566 sheep the corresponding week of 1897.

Hogs packed at Chicago last week, 162,900, against 121,200 the previous week and 136,000 a year ago. Armour slaughtered 33,000; Anglo-American, 10,100; Boyd & Lunham, 6,000; Chicago, 10,400; Continental, 8,700; Hammond, 7,000; International, 10,500; Lipton, 8,100; Morris, 7,000; Swift, 30,500; Viles & Robbins, 20,000, and city butchers, 11,000.

Friday's Closings.

COTTON OIL.

Reports from Germany are that there is an agitation there over materially advancing the duty on cottonseed oil, with much the same object as that recently imputed to France, and on the agitation of its Agrarian interests, while there are reports here that orders have come from Germany to hurry along shipments of oil in order to get it forward before any possibility of new duty rates. The market in New York for to-day (Friday) is simply steady, and in no way showing features different from those outlined in our review.

TALLOW.

Further sales of city, in hhds, have been 50 hhds, at 4 1/4 c. to the home trade, and to-day (Friday) 100 hhds, for export at 4 1/4 c. and 150 hhds, to the home trade at 4 1/4 c. Besides 250 hhds, go in to the home trade, on contracts, at 4 1/4 c. This makes 800 hhds, city taken up for the week, which absorbs the accumulations and the market is now quite steady at 4 1/4 bid. City edible is offered at 5 1/4 c.

OLEO STEARINE.

Later, has sold 1/4 c. lower in New York, with 50,000 pounds obtained at 5 1/4 c.

Chicago Markets

LARDS.

Choice prime steam	5 1/2	5 1/2
Prime steam	5 1/4	5 1/4
Neutral	7	7
Compound	4	4 1/2

STEARINES.

Oleo-stearines	5 1/2	6 1/2
----------------	-------	-------

OILS.

Lard oil, Extra	43-44	
" No. 1	33-34	
" No. 2	-28	
Oleo oil, "Extra"	39 1/2	
Neatsfoot Oil, Pure	42 1/4	45
" Extra	38	
" No 1	28	
Tallow Oil	36	

TALLOW.

Packers' Prime	4 1/2	4 1/2
No. 2	3 1/2	3 1/2
Edible Tallow	4 1/2	5

GREASES.

Brown	2 1/2	2 1/2
Yellow	2 1/2	3
White	3 1/2	3 1/2
" B.	3 1/2	3 1/2
Bone	3 1/2	3 1/2

BUTCHERS' FAT.

Rough shop fat	1 1/2	1 1/2
inferior or black fat	1 1/2	2
Quet.	3	
Shop Bones, per 100 lbs.	30	

COTTONSEED OIL.

P. S. V., in tanks	22 1/2	
Crude	20 1/2	
Butter oil, barrels	29 1/2	

FERTILIZER MARKET.

Dried blood, per unit	1.57 1/2	
Hoof meal, per unit	1.40	
Concent. tankage, 15 to 18 p.e.p. unit	1.40	
Unground tankage, 10 to 11 p.e.p. per ton	16.00	
Unground tankage, 9 & 20 p.e.p. per ton	14.25	
Unground tankage, 8 & 20 p.e.p. per ton	13.25	
Unground tankage, 6 & 20 p.e.p. per ton	13.40	
Ground raw bones	24.00 to 26.00	
Ground steamed bones	18.00 to 19.00	

HORNS, HOOFS AND BONES.

Horns No. 1	\$190 a \$208 per ton 65-70 lbs. average	
Horns	\$20.00 to \$22.00 per ton	
Round Shin Bones	\$22.50 to \$27.50 "	
Flat Shin Bones	\$41.00 to \$42.00 "	
Thigh Bones	\$100 per ton, 90-100 lbs. average	

PACKERS' SUNDRIES.

Pork loins	5 1/2	
Pocket Pieces	4 1/2	
Tenderloins	13	13 1/2
Spare ribs	4 1/2	4 1/2
Trimnings	3 1/2	4 1/2
Beefon butts	4	4 1/2
Cheek Meat	3	3 1/2

CURING MATERIALS.

Pure open kettle	3 1/2	
White, clarified	4 1/2	4 1/2
Plantation, granulated	5 1/2	5

COOPERAGE.

Barrels	1 1 00	
Lard tierces	1 1 80	

Superintendent Wanted.

Wanted, competent superintendent for Pork Packing Establishment to be built in Pennsylvania, capacity 300 hogs daily. Address with photograph, references, experience, salary expected. German - American Finance Company, 442 Park Avenue, New York.

CORRECT Market Reports

HIDES,
SKINS,
PELTS,
TALLOW,
GREASE.

FREE COPY

Of our paper sent upon request. Weekly Market Reports from Chicago and all leading markets. It pays to know the ruling quotations.

HIDE AND LEATHER, 154 LAKE STREET CHICAGO.
35 cents for 3 months' trial. \$5 per year.

BONES, HOOFS, HAIR AND HORNS.

Round shin bones, av. 50-55 lbs. per 100 bones,		
per 2,000 lbs.	\$55 00	
Flat shin bones, av. 42 lbs. per 100 bones, per		
2,000 lbs.	40 00	
Thigh bones, av. 80-85 lbs. per 100 bones, per		
2,000 lbs.	85 00	
Horns	20 00	
Horns, 7 1/2 oz. and over, steers, 1st quality	150 00-150 00	
" 7 1/2 oz. and under "	100 00-150 00	
No. 9	80 00-90 00	
Gluestock, Dry, per 100 lbs.	3 00- 8 00	
" Wet, "	1 50- 3 00	
Hair tails, per pce.	3-3 1/2	

BUTCHERS' FAT.

Ordinary shop fat	2 1/2	
Quet, fresh and heavy	4 1/2	
Shop bones, per cwt.	30	30

SHEEPSKINS.

Sheep and Lambskins	1 1 35	
Modoc	1 1 15	

GREEN CALFSKINS.

No. 1 Skins	18	
No. 2 Skins	13	
No. 1 Buttermilk Skins	13	
No. 2 Buttermilk Skins	11	
Heavy No. 1 Kips, 12 lbs. and over	2 25	
Heavy No. 2 Kips, 17 lbs. and over	2 00	
Light No. 1 Kips, 14 to 18 lbs.	1 00	
Light No. 2 Kips, 14 to 18 lbs.	1 50	
Branded Kips, heavy	1 35	
Light Branded Kips	1 00	
Kips, Ticks, heavy	1 75	
" light	1 25	
Branded C. 8	75	

SALTPETRE.

Crude	4	4 1/2
Refined—Granulated	4 1/2	4 1/2
Crystals	4 1/2	4 1/2
Powdered	8	8 1/2

LIVERPOOL MARKETS.

Liverpool, Feb. 24-3:45 p. m.—Exchange:
Beef—Dull; extra India mess, 65s., prime mess 60s. Pork—Dull; prime mess fine Western 47s. 6d., prime mess medium Western 45s. Hams—Short cut, 14 to 16 lbs., steady, 34s. 6d. Bacon—Steady; Cumberland cut, 28 to 30 lbs., 26s. 6d.; short rib, 20 to 24 lbs., 27s. 6d.; long clear middles light, 35 to 38 lbs., 27s. 6d.; long clear middles heavy, 40 to 45 lbs., 27s.; short clear backs, 16 to 18 lbs., 28s.; clear bellies, 14 to 16 lbs., 31s. Shoulders—Square, 12 to 14 lbs., easy, 24s. Lard—Prime Western steady, 27s. 9d. Cheese—Dull; American finest white and colored 49s. Tallow—Prime city strong, 23s. Cottonseed oil—Liverpool refined firm, 15s. 9d.

Direct from
Distillery to
Consumer.

NO MIDDLE PROFITS.

Woodland Celebrated Whiskey

SOUR MASH.

RYE OR BOURBON.

THE WOODLAND DISTILLERY, No. 54, of the Seventh District of Kentucky, situated in the heart of the blue grass region, has been owned and operated by the Criglers for the past twenty-seven years, and has a national reputation for making the finest whiskey ever distilled. Woodland Whiskey is distinctly a hand-made sour mash liquor, made by the old process 124 hours fermentation, redoubled in copper over a wood fire; only the finest selected grain is used, always in the same proportions, thus the high excellence of this whiskey has been maintained from year to year. After Woodland Whiskey is distilled it is placed in heavily charred barrels, stored in a Bonded Government Warehouse.

THE ABSOLUTE PURITY of Woodland Whiskey especially recommends it for medicinal purposes. The chemical analysis here given shows a total absence of fusel oil or other deleterious substances, thus preventing any bad effects from its use.

BOTTLED IN BOND.

Chemical Analysis made by ADOLPH LADENBURG, Analytical Chemist, Normal University of Kentucky.

10,000 parts by volume.	
Ethyl Spirits	98.80
Volatile Ethers	7
Oak Tannin	2
Extractive Matter	4
Analytic Alcohol	No trace.
Fusel Oil	No trace.

5000-10,000
PURE.

PRICE LIST AND TERMS.

Our Goods Shipped by Express C. O. D.
ALL CHARGES PAID.

So that the buyer knows exactly what it cost him.

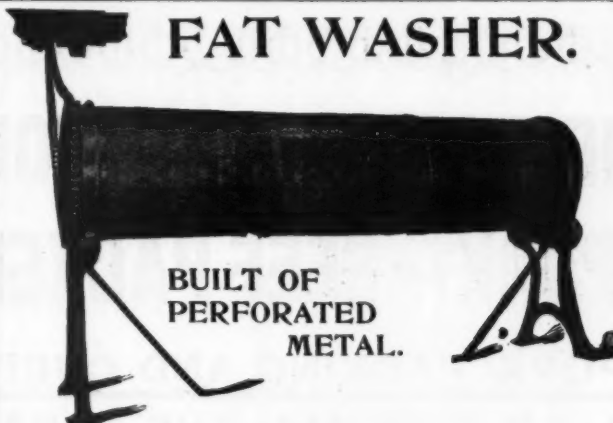
1 Gal. 12-Year Old Woodland Rye or Bourbon	\$3.75
2 Gals. " " " " " "	7.25
5 " " " " " "	17.50
10 " " " " " "	32.50
1 Case, " " " " " "	11.50
(12 Full Quarts.)	

Our case goods are bottled with special care and present the finest appearance of any bottled goods. Special quotations on 1/2 barrels and barrels. Ask for circulars and information.

The Krauter Norman Co.,

136 LIBERTY ST., NEW YORK CITY.

FAT WASHER.



BUILT OF
PERFORATED
METAL.

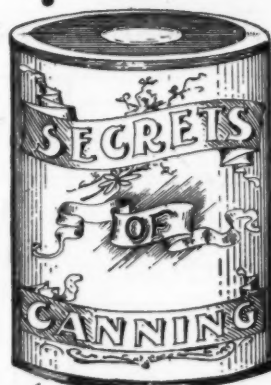
A Machine that
sells itself.

Whenever seen,
it is bought.

Saves time and
money, and
washes better
than by hand.

WM. R. PERRIN & CO., Chicago.

The Secrets of Canning.



By ERNEST F. SCHWAAB.

A CONCISE and complete explanation of all the mysteries and secrets surrounding the art of . . .

CANNING

MEATS, FISH, OYSTERS, FRUITS AND VEGETABLES, to which is added new and valuable . . .

PROCESSES

worth many times the cost of the book. Estimated cost of complete plants of capacities varying from 2,000 to 20,000 cans per day special machinery needed, size of building, and number of hands required to operate.

12mo. Cloth. Price \$5.00.

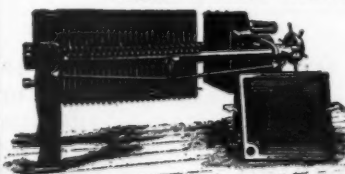
ADDRESS,

The National Provisioner
Publishing Co.,

NEW YORK:
284-286 Pearl St.

THE STILWELL-BIERCE & SMITH-VAILE CO.

Main Office and Factories: DAYTON, OHIO.



MANUFACTURERS OF

Filter Presses

Specially constructed for the filtration and clarification of animal and vegetable oils and greases.

ALSO MANUFACTURERS OF

Cotton and Linseed Oil Machinery,
Steam and Power Pumping Machinery,
Feed-Water Heaters and Purifiers.

SUBSCRIPTION BLANK.

189

THE NATIONAL PROVISIONER PUBLISHING CO.,

284 & 286 PEARL STREET, NEW YORK CITY.

Please enter my name as an Annual Subscriber for "The National Provisioner," for which I enclose \$3.

SUBSCRIPTIONS.

NAME.....

Per Annum in the United States

CITY AND STREET.....

(in advance), . . . \$3.00

Foreign Countries, (in advance),

5.00 COUNTY AND STATE

HAND-BOOK AND DIRECTORY For PORK AND BEEF PACKERS

THE LATEST AND MOST
IMPROVED METHODS OF
SUCCESSFUL PACKERS,
FOREMEN AND SUPERIN-
TENDENTS.

PORK PACKING AND CURING FROM A TO Z IN ALL THE DEPARTMENTS OF THE PACKINGHOUSE

SOME OF THE SUBJECTS TREATED ARE:

LIVE HOGS

HOG KILLING

PEPSIN MANUFACTURE

THE CHILL ROOM

CUTTING OF HOGS

FRESH MEATS, HOG TESTS AND RELATIVE VALUES.

Table showing average weights of cuts, meats and lard yielded by live hogs of 110 to 450 pounds. (This table alone is worth the price of the book to every packer.) Etc., Etc.

PACKING AND SHIPPING MEATS.

Points for Shippers of Provisions to England.

DOMESTIC PACKING & SHIPPING.

Tables of No. 1—Box Averages Export Meats. No. 2—Tierce Averages at 300 pounds. No. 3—Table of Convertible Values for Provision Exports to Great Britain, etc., etc.

CURING.

Some Good Recipes for Curing. Cure for Tongues Packed in Barrels at 220 Pounds. Cure for Bellies in Tierces. Westphalia Hams, etc., etc.

AMERICAN DRY SALT MEATS.

SMOKE DEPARTMENT.

Pickle Cured Meats. Dry Salt Cured Meats, etc., etc.

SAUSAGE DEPARTMENT.

TANK DEPARTMENT.

Prime Steam Lard. The Melting Point of Lard, etc., etc.

GUT AND CASINGS DEPARTMENT.

FERTILIZER DEPARTMENT.

IN ADDITION TO THE ABOVE THERE ARE 7,000
NAMES OF THE FOLLOWING BRANCHES OF
THE WHOLESALE TRADE, VIZ.:

Pork and Beef Packers.—Wholesale Butchers and Slaughterers.
—Wholesale Dealers in Meats.—Wholesale Provision Dealers.
—Lard Renderers and Refiners.—Oleomargarine and Butter-
ine Manufacturers.—Tallow Renderers and Dealers.—Provi-
sion Brokers and Commission Merchants.—Cotton-Seed Oil
Manufacturers and Refiners.—Sausage Manufacturers (whole-
sale and retail).—Fertilizer Manufacturers and Dealers.—
Soap and Candle Makers.

Any intelligent reader will see at a glance that this book is an absolute necessity to every progressive packing-house and that each chapter in the book (which is written by experts), is fully worth the price of same, viz.: **\$10**

The Book should be in every Packing-house, Slaughter House, Rendering Plant, Sausage Factory, Soap or Fertilizer Works, Cotton Oil Mill, and any other establishment connected with or allied to the Great Meat and Provision Industries of the United States and Canada.

THE NATIONAL PROVISIONER PUBLISHING CO.,

DIRECTORY DEPARTMENT.

284-286 PEARL STREET, NEW YORK.



The Buckeye Iron AND Brass Works

DAYTON, OHIO.

MANUFACTURERS OF

Cottonseed Oil Mill
AND Linseed Oil Mill

MACHINERY

OF ALL KINDS.

Rolls, Hydraulic Pumps
Cake Formers Meal Cookers
and Accumulators.

*The Most Perfect System
of Pressure Application.*

The Very Latest Improvements
and the Very Best.



THE BUCKEYE HYDRAULIC PRESS.

SET OF 60-TON COOKERS FOR COTTONSEED OIL MILLS.

BOOKS!

If there is ANY book you want, on ANY subject, it would be to your advantage to communicate with us. It would save you trouble and expense.

THE NATIONAL PROVISIONER PUBLISHING CO.,
BOOK DEPARTMENT. 284 PEARL STREET, NEW YORK.

SAVE YOUR PROVISIONERS!

THIS PAPER WILL BE VALUABLE
TO YOU IN YEARS. SAVE IT! WE
WILL SELL YOU A BINDER HOLD-
ING 26 NUMBERS, TOGETHER WITH
A PUNCH FOR \$1.50.

SEND FOR A BINDER!
BINDERS WITHOUT PUNCHES, \$1.00.

♦ ♦ ♦ ♦ ♦

THE NATIONAL PROVISIONER,
284-286 PEARL STREET, NEW YORK.

W. Wilson Tickle,
COMMISSION MERCHANT.

166 and 167 Palmerston Buildings, LONDON, E. C.
Proprietor of THE AUSTRALIAN TRADING WORLD.

Will undertake any Commissions for the
purchase of English goods.
Samples of Cutlery, etc., furnished by par-
cel post on receipt of remittance to cover cost.
Orders must be accompanied with cash or
its equivalent.



2450 MACHINES SOLD

...OF...

THE SILENT MEAT CUTTERS.

Write for Catalogue.

P. Billingham & Co.

TRENTON, N. J.



\$3.00
\$3.00
\$3.00

ORDER FOR BOOK.

Send C. O. D. by express, one copy of your book

“The Manufacture of Cottonseed Oil,”

at the price of Three Dollars per copy.

NAME.....

THE NATIONAL PROVISIONER PUB. CO.,
284-286 PEARL STREET,
NEW YORK.

ADDRESS }

\$3.00
\$3.00
\$3.00

STEPHEN B. OLIVER,
COMMISSION MERCHANT,
15 Whitehall Street, NEW YORK.
Specialty—PACKINGHOUSE PRODUCTS.

JOHN JAMISON,
Established 1849.) Water and Market Sts.,
Packinghouse, PHILADELPHIA.
138 and 140 N. Delaware Avenue.
Dealer and Commission Merchant,
PROVISIONS AND PRODUCE.

B. FRANKFELD & CO.
PORK PRODUCTS.
OFFICE ROOMS,
307-309 PRODUCE EXCHANGE, - NEW YORK.
Telephone 2192 "Broad."

HEVERT & WEISBART,
Wholesale Dealers in
VEAL and MUTTON
CORNER HENDERSON & 20th STREETS,
JERSEY CITY, N. J.

READ "THE NATIONAL PROVISIONER."
KINGAN & CO., Ltd.,
Pork and Beef
Packers,
INDIANAPOLIS, - - IND.

BRANCHES:
RICHMOND, VA.
NEW YORK, Manhattan Market.
PHILADELPHIA, PA., Vine Street.
BALTIMORE, MD., South Street.
MEMPHIS, TENN.
SAN FRANCISCO, CAL.
SYRACUSE, N. Y.

PACKERS' CARTS!



Indispensable in a well-equipped packinghouse. The Reynolds Improved Packers' Truck is our specialty. A complete line of Trucks, strong and well made. Price reasonable. Also full line of wheelbarrows—metal and wood. Send for Illustrated Catalogue and Price List.
Lansing Wheelbarrow Co.
LANSING, MICH.

BERTH LEVI & CO.,
82 PEARL STREET, NEW YORK. 19 MICHIGAN AVENUE, CHICAGO.
Hog and Beef Casings
Importers of English, Russian and New Zealand Sheep Casings.
BEST GERMAN POTATO FLOUR.
FOOD PRESERVATIVE (DRY ANTISEPTIC.)

TELEPHONE No. 1251 BROAD...

BECHSTEIN & CO.
SAUSAGE CASINGS
New York: 50 Water Street,
Chicago: Union Stock Yards. London: 118 Great Suffolk Street.

Illinois Casing Company,
Cleaners and Importers of
Sausage Casings,
102 Michigan Street, - - - Chicago.
(Established 1876.)

JOSEPH BACHARACH, Importer and Exporter...
OF ALL KINDS OF
SAUSAGES
347 Greenwich Street, - NEW YORK, U. S. A.
Telephone, 586 Franklin.

M. ZIMMERMANN, Established 1874.
Manufacturer and Dealer in all kinds of
KOSHER PROVISIONS...
LARGEST PLACE OF ITS KIND IN THIS CITY. 318-320 East Houston St., New York.

HERMAN BRAND,
DEALER IN
FAT, CALFSKINS, SUET and BONES
413 East 51st St., New York.

Wagons visit all parts of the city. Country orders solicited.

S. BARON,
Manufacturer of and Dealer in
BUTCHER FIXTURES,
Ice Houses, Railings, Counters, Blocks and Desks, Fish and Oyster Markets Fitted up. Butter and Egg Stores Fitted up. Also dealer in all kinds of Butchers' Tools.
316 FLUSHING AVENUE,
Near Classon Avenue, BROOKLYN, N. Y.

Carlsson & Aqvist,
OREBRO, SWEDEN.
Commission Merchants, Solicit Agencies of American Packinghouses and Refineries.
Call Address: Aqvist-OREBRO.
HIGHEST REFERENCES. (Lieber's Code used.)

JACOB LEVY PAYS THE HIGHEST PRICES FOR
FAT, SUET, CALFSKINS, HIDES AND PLATES,
799 First Avenue, - - - NEW YORK CITY.
76 KENT ST., GREENWICH, L. I. 192 THIRD ST., MOUNT VERNON.
Wagon calls to all parts of the city, Brooklyn, Westchester Co., and Tonawanda.

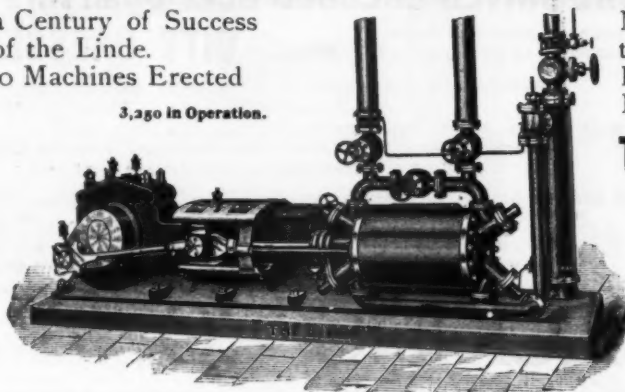
CONRAD PFLEGING,
Highest prices given for
FAT, SUET, HIDES AND SKINS,
220 Forty-Seventh St.,
Nos. 20 and 22 41st St., SOUTH BROOKLYN, N. Y.
Wagons visit all parts of Brooklyn.

JACKSON & CO.,
Butchers' Fixtures, Tools
Sausage Machinery.
626 Tenth Ave., near 44th St., NEW YORK CITY.

THE LINDE ICE AND REFRIGERATING MACHINE.

A Quarter of a Century of Success
Is the Record of the Linde.
More than 2,000 Machines Erected
Since 1890.

3,250 in Operation.



Correspondence
Solicited.
Testimonials
Furnished.

More Efficient, More Economical
than Dry Gas Machines.
In use wherever Refrigerating
Machinery is Known.

THE FRED. W. WOLF CO.,
139 Rees Street, Foot of Dayton,
CHICAGO, ILL.

CRANE CO., NEW YORK CITY,
PHILADELPHIA, PA.
KANSAS CITY, MO.

John B. Adt, Baltimore, Md.
F. P. Maddox, Fort Worth, Texas.
E. E. Eagan, 40 W. Alabama St., Atlanta, Ga.
Meese & Gottfried Co., 167 Fremont St., San
Francisco, Cal.
Leonard C. Schmidt, 200 E. 94th St., N. Y. City.



REDUCE YOUR COAL BILLS!

BY PUTTING YOUR WATER IN THE BOILER AT BOILING POINT.

THE OTIS Tubular Feed Water Heater AND Purifier

WITH SEAMLESS BRASS TUBES.

Guaranteed to heat the feed water to the Boiling Point (210° or 212°) with the exhaust steam without causing any back pressure. Also to Extract the Oil from the exhaust so that the exhaust steam, after being passed through the heater, can be used for heating purposes and the water of condensation from the heating system be returned to the boilers free from Oil.

**WE GUARANTEE THIS HEATER WILL NOT
GET FOUL WITH SEDIMENT.**

A Liberal Offer.—Try us! If this heater fails to give satisfaction in every respect we will pay freight, cartage and all expenses, heater to be returned to us at our expense.

Patented and Manufactured by the

STEWART HEATER CO.,
25 NORFOLK AVE., BUFFALO, N. Y.
Send for Catalogue.

JOBBS & VAN RUYMBEKE,

WORKS AND PRINCIPAL OFFICE, AURORA, ILLS.

80 Wall St., New York, 2 Silverdale Sydenham, London, S. E., and Jette St. Pierre, Brussels.

Patentees of J. Van Ruymbeke's New Process
FOR RECOVERY OF . . .

GLYCERINE AND SALT

FROM WASTE SOAP LYES

NEW PROCESS DISTILLATION OF WASTE SOAP LYE AND CANDLE CRUDE GLYCERINES.

Adopted by the Principal Soap and Candle Manufacturers in the United States and Europe.

Also Plants Adapted for Production and Evaporation of Caustic Soda Lye
and Patented Filter Driers for Lime Mud Residues.

Reg. Cable Addresses, A. B. C. code (4th edition) used. GLYCEROL, AURORA, ILL., NEW YORK, LONDON and BRUSSELS

JACOB LEESER
BROKER IN

Dressed Hogs AND Provisions

307-309 Produce Exchange
TELEPHONE 5193 BROAD NEW YORK.

HERMAN LOEB & CO.

Oleo Oil and Neutral Lard,

Royal Insurance Building, Produce Exchange,
CHICAGO. NEW YORK.

OUR YELLOW BOOK

...The...
**Manufacture of
Cotton Seed Oil**

AND ALLIED PRODUCTS

The Price of the Book is
\$3.00 per copy.

TABLE OF CONTENTS.

COTTONSEED OIL MANUFACTURE:

- The fundamental principles of oil milling.
- A systematic analysis of cake indispensable.
- Extremes of temperatures in cooking the meals equally wasteful.
- Short time pressing baneful in its results.
- The steam pressure gauge an important factor.
- The recording thermometer used to indicate past conditions present in heater.
- Pressure and its correct application in the obtaining of extractable oil.
- The recording hydraulic pressure gauge.
- Modern heaters, their construction and operation.
- The difficulty experienced in treating meals.
- Hints to practical oil millers with regard to pressroom appliances and methods.
- Refining and filter press classification.
- Evils attending the use of the hair mat.
- Hard cake and measures for its prevention.
- The manufacture of cottonseed oil on a small scale incompatible with economy.

LATEST METHODS FOR REFINING OF COTTONSEED OIL:

Cottonseed Oil for soap making.

CAKE ANALYSIS:

Testing process, apparatus required, cost of same.

IMPORTANT ADDENDA:

FILTER PRESSES AND OTHER MACHINERY.

RULES REGULATING TRANSACTIONS IN COTTONSEED OIL AMONG MEMBERS OF THE NEW YORK PRODUCE EXCHANGE.

BUTTERINE AND MARGARINE MANUFACTURERS IN EUROPE.

COTTON OIL MILLS IN THE UNITED STATES.

The National Provisioner Publishing Co.

284 & 286 Pearl Street, New York

**WANT AND FOR SALE ADS CAN
BE FOUND ON PAGE 42.**



THE UNITED DRESSED BEEF COMPANY OF NEW YORK, CITY DRESSED BEEF.

Telephone, 3525 36th Street,
Connecting all Departments.

PACKERS AND EXPORTERS OF INDIA MESS AND ALL SALT BEEF.

MANUFACTURERS OF

Beef Casings, Dried Blood, Fertilizers, Oleo Oils, Stearine, Prime City Tallow.
Ground Bone, Horns and Cattle Switches. Selected Hides.

HIGHEST PRICES PAID FOR LUMP FAT AND KIDNEY SUET.

43d and 44th Streets, First Avenue and East River,

NEW YORK.

ISAAC BLUMENTHAL, President.
LEWIS SAMUELS, Treasurer.

GEORGE STRAUCH, Vice-President.
LEWIS A. LONDON, Secretary.

ARMOUR PACKING CO.,

KANSAS CITY, MO., U. S. A.

"GOLD BAND" Brand

Hams and Bacon, Sliced Ham and Sliced Breakfast Bacon.

"WHITE LABEL"

Lard and Soups.

"HELMET"

Canned Meats and Mince Meat.

BOSTON PACKING & PROVISION CO., BOSTON, U. S. A.

Established 1861.

THE FINEST PRODUCTS SOLD.

SOLE PROPRIETORS of The Celebrated

"FERGUSON" Hams and Bacon

"BLUE BRAND" All Leaf Lard in 3, 5, and 10 lb. pails.

"RED BRAND" Pure Lard in 3, 5, and 10 lb. pails.

"ADVANCE BRAND" Pure Lard in tierces and tubs.

GENERAL OFFICE,

77 & 79 So. Market St., BOSTON.

QUALITY is always our FIRST Consideration.

NEW YORK OFFICE, 413 Produce Exchange.
Packing Houses, CAMBRIDGE, MASS.

PORK AND BEEF PACKERS,

HIGH GRADE PROVISIONS for Domestic and Export Trade.

Cable Address: "B55BEP."

Telephone: No. 436, JERSEY.

Jersey City Packing Company,

BEEF AND PORK PACKERS. CURERS AND EXPORTERS OF AND DEALERS IN FINE PROVISIONS. REFINERS OF LARD.

Manufacturers of "White Star" Brand of Lard. "Eagle" Brand of Hams and Breakfast Bacon. "Peerless" Brand Sausages.

BEEF AND PORK PACKED SPECIALLY FOR ALL CLIMATES.

Salesrooms and Packing Houses: 138-154 9th St., JERSEY CITY, N. J.

HARRISBURG, PA., OPERATED BY
HARRISBURG PROVISION CO.

LIVERPOOL, ENG.

WICHITA, KANSAS;
NEW YORK CITY.

BUFFALO, N. Y.

THE JACOB DOLD PACKING CO.

KANSAS CITY, MO.

WESTPHALIA
HAM.

CURERS AND JOBBERS OF
PROVISIONS AND CANNED MEATS

WHITE ROSE
LARD.

SPECIAL ATTENTION PAID TO FOREIGN TRADE.

AND ALL PACKING HOUSE PRODUCTS.

Learn to Stuff Birds—Learn Taxidermy—Learn To-Day!

BECAUSE SUCCESS IS GUARANTEED FROM THE START! Because the work is pleasant as well as profitable. A Collection of Birds is both Beautiful and Valuable. BIRDS, ANIMALS, FISH, REPTILES, etc., may be preserved, with little trouble, as records of the day's chase.

Boys, Girls, Men and Women can do nice work from the start and can become EXPERT in one week. Mounted birds find a ready sale, besides you can make money teaching your friends. Every school should have a collection of native birds and animals.

TAXIDER is a compound of wonderful embalming power. It is not necessary to skin birds or animals when using TAXIDER. Birds when mounted with TAXIDER become as hard as stone, and will last a thousand years undisturbed by moth or time. No tools required excepting those that everyone has.

ONE BOX TAXIDER is enough to mount 30 birds the size of a quail, with full instructions, for mounting everything. Also instructions for tanning skins for rugs, etc. Price, \$1.00.

SEE WHAT ONE MAN SAYS:

Tacoma, Wash., Aug. 9, 1898.—Mr. F. L. Ackley. I received the box of Taxider some time ago, it works fine. I have just finished mounting a beautiful swan. I have already a nice collection of birds, and a class of seven boys. It is really wonderful how it works. The very first bird I mounted was a success. Please find enclosed money order for one dozen boxes. Please rush as I am in quite a hurry. Thanking you for past favors, I remain truly yours, J. H. Flanders, Tacoma, Wash.

I have letters like this from hundreds of people and all are having success. Send for a box to-day. You can learn in one hour. Remember success is guaranteed from the start. Taxider is manufactured by

F. L. ACKLEY, Sioux City, Iowa, U. S. A.

THE NATIONAL PROVISIONER.

ANNUAL SUBSCRIPTION

ONLY \$3.00 FOR 52 WEEKLY ISSUES.

F. W. MAURY & CO.

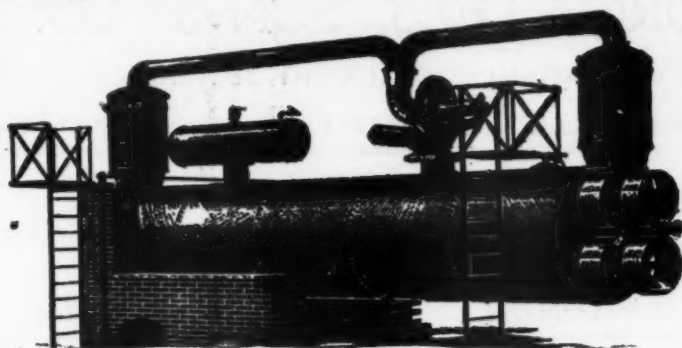
BROKERS IN

COTTON OIL

CRUDE AND REFINED.

LOUISVILLE, Ky.

CORRESPONDENCE INVITED.



Odorless Fertilizer Dryers

STEAM TRAPS,
EXHAUST FANS.

Seamless Copper Floats, etc.

The V. D. Anderson Co.

CLEVELAND, OHIO.

GERMANY.

VICTOR v. d. OSTEN,
HAMBURG.

Commission Agent,

NEUTRAL LARD, TALLOW, OLEO, PROVISIONS,
COTTON OIL.

Correspondence Solicited.
Liberal Advances on Consignments.

C. & G. MÜLLER,

Actiengesellschaft,

in Rixdorf-Berlin and Stettin, Germany

IMPORTERS OF

LARD, BEEF AND PORK PRODUCTS
OF ALL KINDS, COTTONSEED OIL
AND CHOICE TALLOW.

MAIN OFFICES:

Rixdorf-Berlin, Germany. Richardsplatz 10.

RUSSIAN SHEEP CASINGS

HABERKORN BROS.
IMPORTERS

ADMIRALITÄTSTRASSE No. 40
HAMBURG, GERMANY

In writing to advertisers,
please mention . . .

"THE NATIONAL
PROVISIONER."

SWIFT'S Chicago Dressed Beef Mutton, Lamb, Veal, Pork AND Provisions

FOR SALE AT THE FOLLOWING BRANCH HOUSES:

NEW YORK:

105 Barclay St.
22-24 Tenth Ave.
West Washington Market.
Cor. Thirteenth St. and Tenth Ave.
Manhattan Market (West Thirty-fifth St.).
Foot West Thirty-ninth St.
Morrisania, 769-771 Westchester Ave.

Slaughter House and East Side Market, 1st ave.
between Forty-fourth and Forty-fifth Sts.
One Hundred and Thirtieth St. and Twelfth Ave.
Eleventh Ave., Thirty-fourth and Thirty-fifth Sts.
Foot East Thirty-first St.
Cor. Centre and Grand Sts.
Slaughter House, 664-666 West Thirty-ninth St.

BROOKLYN:

100-102 North Sixth St. 74-76 Atlantic Ave.
182-184 Fort Greene Place. 172 Fort Greene Place.

JERSEY CITY:

Wayne Street Market, cor. Grove.
Ninth Street Market, 138 Ninth St.

SWIFT AND COMPANY

Central Offices, 32-34 Tenth Avenue, - - - NEW YORK CITY.

THOS. J. LIPTON CO.

PORK PACKERS AND MANUFACTURERS OF

Foreign and Domestic **High Grade Sausages**

"FINEST BRAND" HAMS, BACON,
LARD, ETC.

Correspondence Solicited. *Thos. J. Lipton Co., Chicago, U.S.A.*

Want and For Sale ADS on Page 42.

ESTABLISHED
1842.

JOHN P. SQUIRE & CO.'S

INCORPORATED
1892.

PURE KETTLE-RENDERED LEAF LARD

21, 23, 25
Faneuil Hall Market.

BOSTON, MASS.

39 and 40
North Market Street.

John P. Squire & Sons'.

HAMS AND BACON
ARE THE FINEST IN THE WORLD.

Telephone 292 Franklin. Their process of preparing and curing gives that delicate flavor and beautiful color for which they are noted, and adapts them to any climate or season of the year.

OUR KETTLE RENDERED LEAF LARD CANNOT BE EXCELLED.

. . . 20 Harrison Street, New York.

HALSTEAD & CO.,
Packers and Provision Dealers.
200 FORTYTH ST., NEW YORK.
Registered Cable Address "Roomfull," New York

EASTMANS COMPANY

OF NEW YORK.

CITY DRESSED BEEF.

Salesroom and Abattoir:

59th STREET, 11th AND 12th AVENUES.

NEW YORK.

Telephone Call, 1190 to 1195 Columbus.

TELEPHONE NO. 87.—39TH STREET.

JOSEPH STERN & SON

(Successors to STERN & METZGER.)

WHOLESALE BUTCHERS

ABATTOIRS, 616, 618 & 620 W. 40th St.

SALESROOMS, 617, 619 & 621 W. 30th St., N. Y.

BEST QUALITY OF CITY DRESSED REFRIGERATED
BEEF ALWAYS ON HAND.

ESTABLISHED 50 YEARS.

THOMAS GOULARD & CO.,

Inspectors, Weighers, Etc.

Provisions, Lard, Tallow, Oleo, Oils,
—Etc.—

NEW YORK AND CHICAGO.

Telephone Call—
E. 46th St. 2549-38th St.Telephone Call—
Third Ave. 702 Harlem**OTTO STAHL,**

Manufacturer of all kinds of

FINE PROVISIONS.

Bolognas and Boiled Hams a Specialty.

Also BEST JERSEY PORK.

STORES: 339-341 E. 46th St., bet. 1st and 2d Aves.
1333 Third Ave., bet. 126th and 127th Sts.

Wholesale and Retail. NEW YORK.

ESTABLISHED 1872.

GILCH & SON,

Manufacturers of...

Butcher's Fixtures and Ice Houses
For Butchers, Grocers and Butter Stores.Rails, Blocks, Benches, Fish Stands,
Trays, and all tools to order.

Factory, 208-210 Jackson Street, HOBOKEN, N. J.

PATENTSQuickly secured. OUR FEE DUE WHEN PATENT
OBTAINED. Send model, sketch or photo, with
description for free report as to patentability. 48-PAGE
HAND-BOOK FREE. Contains references and full
information. WRITE FOR COPY OF OUR SPECIAL
OFFER. It is the most liberal proposition ever made by
a patent attorney, and EVERY INVENTOR SHOULD
READ IT before applying for patent. Address:**H. B. WILLSON & CO.**PATENT LAWYERS,
Le Drott Bldg., WASHINGTON, D. C.**THE NATIONAL PROVISIONER.**

ANNUAL SUBSCRIPTION

ONLY \$3.00 FOR 52 WEEKLY ISSUES.

GEORGE LEES, SON & CO.
Packinghouse and Cold Storage
Architects and ExpertsPlans, Specifications and Estimates Furnished on the Construction of
New, Extension or Remodeling of Old Packinghouses; including Technical
Information on the Manufacture of all Product of Cattle, Hogs and Sheep,
Canning, Compounding, Manufacturing of Extracts, etc., etc.

CONSULTATION GRATIS.

137-139 S. CLINTON ST., - - - CHICAGO, ILL.

ESTABLISHED 1850.

Schwarzschild & Sulzberger Co.

NEW YORK—ABATTOIRS—KANSAS CITY.

PACKERS and
CURERS OF
CHOICEST
GRADES OF**BEEF, VEAL,
MUTTON AND PORK**ALL
PACKING
HOUSE
PRODUCTS.

NEW YORK CITY:

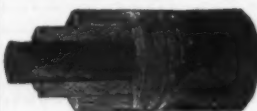
Main Office:

45th St. & First Ave.

Main Branch and Abattoir:

First Avenue, 45th and 46th Streets
and East River.DEPOTS: 518 West Street; Gansevoort Market; Tompkins
Market, Third Ave. and 7th St.; First Ave. and 102d Street;
Twelfth Ave. and 132d Street.

BROOKLYN:

DEPOTS: Pacific and 5th Avenues;
Wallabout Market.Also Branches and Depots
in all of the Principal Cities
of the United States.**COLD PIPE COVERING**

For Ammonia and Brine Pipes.

We have applied this covering throughout the UNITED STATES with unvaried
success. Write for particulars and prices.**H. W. JOHNS M'F'G COMPANY,**

100 WILLIAM STREET, NEW YORK.

CHICAGO. PHILADELPHIA. BOSTON. COLUMBUS. PITTSBURG.

**The National Provisioner Laboratory--Analy-
tical and Consulting Chemists to The
New York Produce Exchange.****THE HARLEM PACKING HOUSE**

Slaughterer of and Dealer in Cattle, Hogs and Poultry.

Pork and Beef Packer. Lard Refiner.

Curer of Fine Provisions for Home and Export Trade.

ABATTOIRS.

Foot of West 30th St.,
NEW YORK.

SIOUX CITY, IA.

RICHARD WEBBER,

Office and Refrigerated Salesrooms, - 120th ST. and THIRD AVE., NEW YORK.

WE CLAIM THE FOLLOWING MERITS FOR Jenkins Bros.' Valves

1. Manufactured of the Best Steam Metal.
2. No regrinding, therefore not constantly wearing out the Seat of the Valves.
3. Contain JENKINS' DISC, which is suitable for all Pressures of Steam,
Oils and Acids.
4. The Easiest Repaired, and all parts Interchangeable.
5. Every Valve Tested before leaving the factory.
6. ALL GENUINE stamped with trade mark.

JENKINS BROS. New York, Philadelphia, Chicago, Boston.

**ADVERTISE IN
THE NATIONAL PROVISIONER.**

GERMAN-FRENCH-ITALIAN
SCANDINAVIAN & DOMESTIC.

THE VERY FINEST-MADE

EXPORTED-TO-EVERY
PART-OF-THE-WORLD.**SAUSAGE****SAUSAGE**

THE GERMAN-AMERICAN-PROVISION-COMPANY - CHICAGO - U.S.A.

Frank Diesel Can Co.Stewart Ave., bet. 39th & 40th Sts.
CHICAGO, ILL.**...LARD PAILS AND MEAT CANS...****INTERNATIONAL PACKING CO.,**
PORK PACKERS.MANUFACTURERS OF...
**FINE SUMMER
SAUSAGE.****AND JOBBERS OF PROVISIONS.**GENERAL OFFICES:
Royal Insurance Building.**CHICAGO, ILL.**PACKING HOUSES:
Union Stock Yards.**THE CUDAHY PACKING CO.**

Packers of REX BRAND

PROVISIONS, CANNED GOODS AND BEEF EXTRACT.

SHIPPERS OF CHOICE

Dressed Beef, Hogs, Sheep, Calves, Beef and Pork Cuts, and all
kinds of Tripe and Sausages.

ALSO MANUFACTURERS OF BUTTERINE.

PACKING HOUSES.SOUTH OMAHA, NEB. CHICAGO, ILL.
SIOUX CITY, IA. LOS ANGELES, CAL.**BRANCH HOUSES.**

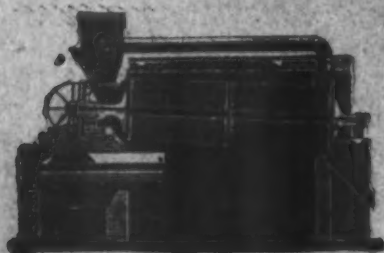
The Cudahy Packing Co.,	Manhattan Market, New York.
" "	" " Manhattanville "
" "	" " Ft. Greene Place, Brooklyn.
" "	" " 1 Blackstone St., Boston, Mass.
" "	" " Clinton Market, "
" "	" " Worcester, Mass.
" "	" " Fall River, "
" "	" " Pittsburg, Pa.
Holmes Provision Co.,	Holyoke, Mass.
Nebraska Beef Co.,	Nebraska, "
Lee & Hoyt,	New Haven, Conn.
McElroy Bros.,	Danbury, "
Omaha Beef Co.,	Waterbury, "
Waterbury Beef Co.,	Providence, R. I.
W. W. Coates & Co.,	Philadelphia, Pa.
A. H. Warthman Co.,	

FREDERICK BOHNET,

Reestablished 1890.

Telephone, No. 663 Franklin.

188 and 190 Monroe Street,
NEW YORK.**General Provision Dealer.***Orders promptly attended
to, City or Country.*ESTABLISHED 1868.
INCORPORATED 1888.**LIBBY, McNEILL & LIBBY,**UNION STOCK YARDS,
CHICAGO, ILL., U. S. A.**PACKERS AND PRESERVERS OF MEATS.**Canned Meats.
Barreled Beef.
Canned Soups.Cervelat, Salami, Holstein, Farmer and other
kinds of Sausage.
Hotels supplied with Cuts of Beef, Pork, Mutton,
Veal, Poultry, Etc.Smoked Meats.
Extracts of Beef.
Condensed Mince Meat.



OUR 4-COMPARTMENT DRYER.

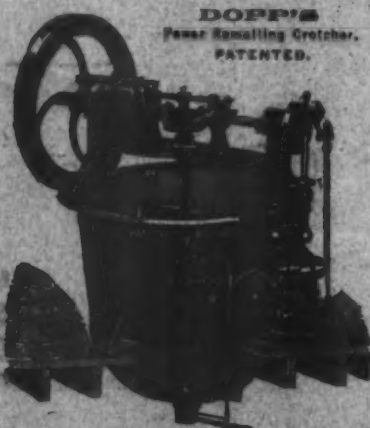
NEW FEATURES FOR DRYING ALL KINDS OF FERTILIZERS.

MANUFACTURED BY

C. O. BARTLETT & CO.

Cable Address, "Bartlett."

CLEVELAND, OHIO, U. S. A.

CROSS SECTION OF
4-COMPARTMENT DRYER.DOPP'S
Power Remailing Masher.
PATENTED.

H. WM. DOPP & SON, THE LEADING HOUSE.

MANUFACTURERS OF

SOAP MAKERS' AND BUTCHERS'

MACHINERY,

462 Ellicott Street Buffalo, N. Y., U. S. A.

ONLY HIGH GRADE GOODS AND ABSOLUTELY THE BEST.

Seamless Steam Jacketed Cast-Iron Kettles, with and without Agitators, Improved Lard Dryer, Mixer and Cooler, Steam Jacketed Vacuum Pans, etc.

Full Line of Soap Makers' Machinery

Describe the circular and catalogue on application.

DOPP'S STEAM JACKETED KETTLE
PATENTED

Pacific Coast Borax Co.

BORAX

POWDERED
AND
CRYSTAL
REFINED.

BORACIC ACID

POWDERED
GRANULATED
AND
CRYSTAL.

THE PRESERVING OF MEATS DEMANDS MODERN METHODS

Wisdom is shown by selecting a
Preservative Reliable and abso-
lutely Harmless.

CHICAGO:

283 Kinzie Street.

NEW YORK:

165 Water Street.

SAN FRANCISCO:

101 Sansome Street.

THE NATIONAL PROVISIONER ANALYTICAL LABORATORY,
 Official Chemists of the New York Produce Exchange.

JAMES G. DUFF, Chemist,
 254-256 Pearl St.,
 NEW YORK CITY.

